PROVISIONER

eading Publication in the Meat Packing and Allied Industries Since 1891



THE PERFECT HAM, like the

"perfect" anything, is yet to be produced, we believe. However, many packers tell us that their hams made with Fearn's complete cures come closer to being the perfect product than anything they have yet developed. Why? Because they have full color development, are uniform from shank to butt, hold their color and flavor and can be produced on short production schedule. It's the extra ingredients that make the big difference in Fearn's special cures—extra spicing, extra flavor builders, extra uniformity and dependability. Let us run a test with you—find out how Fearn's cures will help you to arrive at "the perfect ham"—for better sales, better profit! Write

FEARN LABORATORIES, INC., FRANKLIN PARK, ILLINOIS.

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adds sales and profits from added zest and flavor

Fearn ingredients and specialty materials: For Cured Meats—Straight Cures, Complete Cures, and Special Cures • Flavor Builders • For Sausage—Cures • Binders • Emulsifiers • Flavor Builders • Chicken Bases • Seasonings • For Loaves—Cures • Binders • Stabilizers • Emulsifiers • Flavor Builders • Chicken Bases • Seasonings • For Edible Fats—Antioxidant

New Buffalo grinder has

longer throat

for faster, easier feeding and smoother flow Users everywhere agree that the new Model 66BX "BUFFALO" Grinder is the best 25hp. grinder they ever installed. It cuts cooler and cleaner with no mashing or backing up. The extra-long throat speeds up feeding and saves on trimming time—since larger pieces can be fed. Finished product has vastly improved appearance.

Every part is extra heavy to give longer wear and lower maintenance costs. Lapped helical gears transmit a smooth, vibrationless flow of power. Massive Timken bearings are used throughout to give longer life to moving parts and to minimize power-consuming friction. Simple adjustments permit compensation for normal bearing wear.

One-point automatic lubrication, with an internal circulation system, simplifies servicing and assures adequate flow of oil to moving parts at all times. A patented drain flange prevents product contamination and protects moving parts from the corrosive effect of meat juices. All sub-assemblies are readily accessible for servicing.

For additional details, contact the nearest "BUFFALO" sales office or write to us.



Capacity 7,000 to 10,000 pounds per hour. Can be furnished with large rectangular stainless-steel tray.





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Sales and Service Offices in Principal Cities

The Quality and Completeness of the ircle-U sausage line...



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Selected pork and beef flevered with pepper a blended spices. Well faished. Av. Wt. 1 lb.



GENOA SALAMI A distinctively delicious flavor. Made of choicest pork . . theroughly air dried. Av. Wt. 3 to 4 lbs.



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CAPOCOLLO (HOT AND SWEET) Lean perk butt rolled in spices and stuffed whole. Av. Wt. per piece, 2 lbs.

help you make money!

More than 25 varieties in the famous Circle-U line insure very kind to meet all tastes and needs.

Complete variety plus high quality and the prestige of this well-known line can bring you bigger volume and better profits for a small investment.

Learn how Circle-U will produce extra business for you.





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OMAHA PACKING

COMPANY

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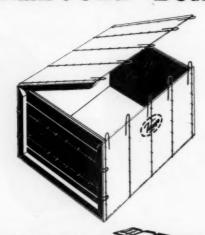
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AT LOWER COST ... USE

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IN WEIGHT, REFRIGERATE
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PROVISIONER

Volume 122

JANUARY 14, 1950

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EDITORIAL STAFF

EDWARD R. SWEM Vice President and Editor
HELEN PERET, Associate Editor
GREGORY PIETRASZEK, Associate Editor
VERNON A. PRESCOTT, Production Editor
DOROTHY SCHLEGEL

ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn Street (5), Tel. WAbash 2-0742

HARVEY W. WERNECKE, Vice President and Sales Manager FRANK N. DAVIS H. SMITH WALLACE FRANK S. EASTER, Promotion and Research F. A. MacDONALD, Production Manager

New York: 11 E. 44th St., (17) Tel. Murray Hill 7-7840, 7-7841 CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO., 2978 Wilshire Blvd. San Francisco: DUNCAN A. SCOTT & CO., Mill: Building (4)

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, Editor

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC.

Publishers of

THE NATIONAL PROVISIONER DAILY MARKET SERVICE ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board

LESTER I. NORTON, President E. O. H. CILLIS, Vice President

F. BORCHMANN, Treasurer A. W. VOORHEES, Secretary

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A., by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1950 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



After the sale has been closed, the refrigeration equipment installed, and the invoice paid, then the Vilter organization really begins to get to know its customers. The actual use of the equipment and its satisfactory, economical operation are as important to Vilter as they are to you, the user.

The expert attention of your Vilter Representative or Distributor and his ability to judge satisfactory operation and to forestall difficulties are of almost equal importance with the in-built quality of Vilter equipment in assuring you the longer life, the greater freedom from trouble you have a right to expect.

YOU'RE AHEAD WITH VILTER

Because every major part of Vilter refrigeration equipment is made in the Vilter plant, because Vilter's interest goes with the equipment to the job and stays there, you can be certain of greater satisfaction from Vilter equipment. Contact your Vilter representative and ask him to show you how you can be sure of continued savings when your choice for refrigeration is Vilter.



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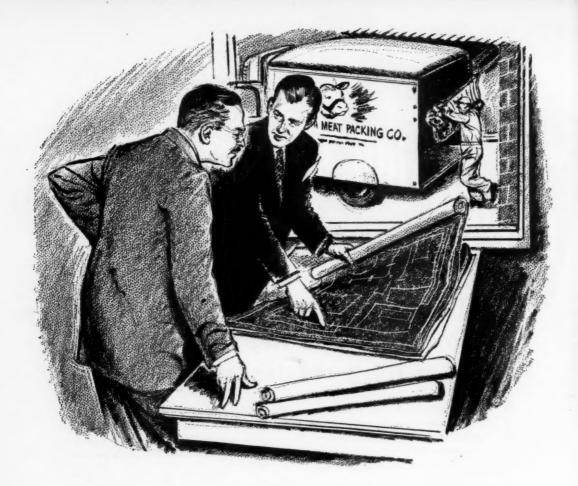
4, 1950



REFRIGERATION and AIR CONDITIONING

THE VILTER MANUFACTURING COMPANY
MILWAUKEE 7, WISCONSIN

Ammonia and Freon Compressors ● Pak Icers ● Evaporative and Shell and Tube Condensers ● Pipe Coils ● Valves and Fittings



Seven Canco services to help you share in the profitable canned meat business!

T's A FACT that more people are eating more canned meat these days.

Maybe you are thinking of expanding your line to take advantage of this trend.

To help you get a profitable share of this new business, Canco offers you more and better services than any other can manufacturer. For instance—

- 1. Canco will make blueprint and layout recommendations to gear your plant for canned meat production.
- Advice on all technicalities concerning the processing of canned meats.
- 3. Assistance in finding and training personnel.

- 4. Canco's Home Economics Section and Testing Kitchen will help on proper flavors, recipes for labels, and general advice on consumer needs.
- Canco's Label Department will develop a package design on all lithographed labels.
- **6.** When you are in commercial production, Canco's service engineers are on call for production-line emergencies.
- **7. Canco's Research Laboratories** may be used on all problems of quality control in production.



AMERICAN CAN COMPANY

New York · Chicago · San Francisco



New "Weight-Saving" Diesel Tractors • New Middle-Weight Six-Wheelers New Power and New Features in Light and Medium Duty Models

Once again GMC leads the truck transport parade . . . once again GMC introduces improvements in design and function . . . once again GMC widens the scope of truck performance and truck usefulness.

SS!

950

For 1950 there's a new heavy duty 2½-ton "470" series . . . two new "400" and "620" series six-wheelers . . . two new "weight-saving" Diesel-powered tractors built to handle maximum legal payloads in the 45,000-55,000 pound weight range . . . a new 1½-ton "280" series of 11,000 pounds GVW.

Processors and distributors of meat and foodstuffs will find a model ideally suited to their hauling needs in the GMC line which ranges from 4,600 pounds GVW to more than 90,000 pounds GCW. For example, GMC's new 1½-ton "280" models, and new 2½-ton "450" and "470" series and new "weight-saving" Diesel-powered tractors are especially well adapted to food transport jobs.

These new models combine to offer GMC power, dependability and economy to many more operators . . . and all along the line GMC's move even further out in front. New camshafts, valves and manifolds step up the power in light-medium models. Wider seats, more headroom and improved sealing increase their cab comfort. And there are new chassis features, including new hydraulic and optional air brakes on 2½-ton models, new front springs with airplane-type shock absorbers on light trucks. Your nearest GMC dealer has complete facts. See him soon.



GMC TRUCK & COACH DIVISION . GENERAL MOTORS CORPORATION

Gleaming STAINLESS STEEL

FOR ANY PACKINGHOUSE APPLICATION— BY GLOBE

No. 7103. Stainless
Steel Sausage Meat
Truck. Aluminum disc
wheels, grease sealed
bearings, Neaprene
tires.

No. 9585. Stainless
Steel Bacon Curing
Box. Easier to clean
... saves time.

Globe's new economies in manufacturing NOW bring Stainless Steel within the reach of every packer—large or small. The superior advantages of stainless steel have long been recognized by the industry, but now, with Globe's

- New production techniques and
- New standards for longer wear and heavier service

makes the application of stainless steel to all plant equipment now possible.

Consult us today about the advantages and the low cost of stainless steel in YOUR plant.



New Globe Lavatory with Knife and Cleaver Sterilizing Bax, Drinking Fountain and Soap Dispenser. Arm

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35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The GLOBE Company

4000 SO. PRINCETON AVE.

Armour Reports Net Profit of \$558,189 in 1949 Fiscal Year

ARMOUR AND COMPANY ended its significant reversal of the downward earnings trend experienced in 1948 and in the first half of the 1949 fiscal year.

A profit of \$558,189, 3/100c per dollar of sales, was reported in Armour's financial report released Friday. This amount compared with a loss of \$2,552,-547, 14/100c per dollar of sales, as ad-

justed, for 1948. The profit was largely the result of profitable operations in the fourth quarter of the 1949 year, in which Armour earned a profit of \$6,900,244, compared with a loss of \$1,518,088 in the final quarter of 1948. During 1948 the company had encountered a ten-week strike in



plus a sharp drop in prices when inventories were near their peak. Early in 1949 when inventories were highest, meat prices again trended downward, but the favorable operations in the latter part of the year were sufficient to offset these losses in

the first half.

F. W. Specht, president of Armour and Company, told stockholders that the improvement in the 1949 results is more than accounted for by the improvement in the results of the company's meat operations. Results on its other operations were less profitable than in the preceding year.

Sales in 1949 amounted to \$1,848,-280,443, slightly more than the adjusted 1948 dollar volume. Increased tonnage more than offset price declines.

During the year Armour increased its working capital from \$152,749,294 at the end of the 1948 year to \$153,033,022 on October 29, 1949. The ratio of current assets to current liabilities rose from 2.66 to 3.03 in the same period.

Quarterly dividends of \$1.50 a share each were paid January 1, 1949 and April 1, 1949 on the \$6.00 prior preferred stock. The report pointed out that even at the reduced level of prices compared with a year ago, the financing of the company's business continues to require substantial current borrowings.

During 1949 greater efficiency of operations was attained, largely due to re-

(Continued on page 27.)

STAHL-MEYER EARNINGS DECLINE IN 1949 YEAR

Earnings of Stahl-Meyer, Inc., declined sharply to \$24,530 in the year ended October 26, 1949, from \$119,246 in 1948. During the year just ended the company improved its financial position.

however, so that the ratio of current assets to current liabilities is slightly over 2 to 1.

Although lower prices caused doldecline, sales tonnage increased to



The report to stockholders by George A. Schmidt, jr., president, stated that further emphasis is being placed on more aggressive selling of the company's products which yield higher profit margins. A number of new products were listed and pictured in the report.

"Abnormal competition in the pur-(Continued on page 15.)



series of standard inspection guides, the first nine of which deal with bologna, frankfurts, pork sausage, liver sausage, smoked hams, cooked salami, dry salami, luncheon meat and pork loins, is being prepared by the Army Veterinary Corps in cooperation with the Quartermaster Corps, to assure the purchase of only the best meats and other animal-origin foods. Over 100 individual guides will be developed, each covering one specific animal-origin food.

Inspection of foods of animal origin, which constitutes the major part of the work of the Corps, has been based on the judgment of the individual officer. Through use of the guides, it is expected that inspection of each type of food will achieve greater uniformity of quality and palatability. They will also provide a standard procedure to be followed by all inspectors, regardless of

Drafts of the first nine guides have been sent by the Veterinary Division, Office of the Army Surgeon General, to a number of veterinary officers, all specialists in food inspection. When the drafts are returned the comments will be used to revise the guides.

BIGGEST DRIVE OF PORK PROGRAM IS UNDERWAY

Phase 2 of the advertising and promotion program to keep pork sup-plies moving began with the appearance of a full-color page in the January 3 issue of Look magazine, under the theme "This is the time to Buy Pork." This was followed by a full-color, double-page spread in the January 9 issue of Life on the same theme. A 1,000-line newspaper advertisement appeared in 280 newspapers throughout the country on January 12 and 13.

Some of the beneficial effects of the pork promotion campaign can already be observed. In a bulletin this week to representatives of the pork producing industry, the Institute stated that the pork story has been so well told in recent weeks that pork products have been popular with housewives.

The total amount of pork consumed in this country in the last quarter of 1949 was the largest on record for that period of the year. The peak in hog marketings was reached in the week ending December 3, when slaughter under federal inspection amounted to 1,640,000 head. In 1948 the peak also came during the first week in December, with 1,525,000 head, about 7 per cent under 1949. But there will still be an abundant supply of pork for the next few weeks, and for that reason the pork campaign is not being dropped.

MEAT CANNERS' GROUP WILL MEET JANUARY 26

Plans for "National Canned Meat Show" the week of June 12 will be announced by the National Meat Canners Association at a luncheon to be held in connection with the National Canners Association Convention at Haddon Hall. in Atlantic City, Thursday, January 26, according to Ralph Keller of Geo. A. Hormel & Co., Chicago, chairman of the association's committee on public rela-

Speakers at the luncheon will include Russell Smith of Wilson & Co., Inc., president of the association, and C. L. Nelson of Libby, McNeill & Libby, first vice president.

National Canned Meat Show is to be under the joint sponsorship of the American Meat Institute and the Can Manufacturers Institute, with the National Meat Canners Association merchandising the ads to the trade.

Merchandising, distribution and production problems will be stressed in the general convention program of the National Canners Association. Other meetings and conferences have been scheduled on such subjects as safety practices and dielectric heating.



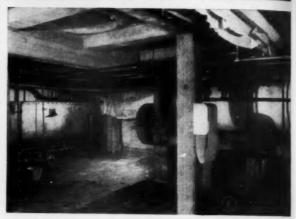
G. SCHMIDT, JR.

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The National Provisioner-January 14, 1950

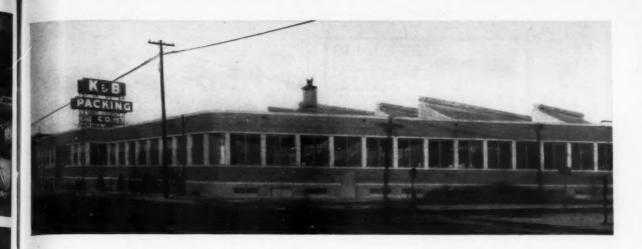
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K & B of Denver Adds a Modern Processing Unit

A HIGHLY functional one-story and basement processing addition with a number of interesting features has recently been completed by the K & B Packing Co. of Denver, Col. The new addition to the firm's existing slaughtering plant replaces a separate processing unit in downtown Denver.

The new building (see photo above) is constructed of reinforced concrete, brick and steel. No glass block is used but large steel-sashed windows run continuously along two sides of the plant. These windows, with those embodied in the saw-tooth roof construction over the sausage and pork processing area, provide high-quality light for all operations.

The structure was designed by Smith, Brubaker & Egan, architectural and

engineering firm of Chicago, Ill.

The main processing room has around 8,500 sq. ft. of floor space exclusive of smokehouses and built-in spray chambers. It has tiled walls and a floor of packinghouse brick. A curbed and drained rectangular area of about 425 sq. ft. at one end of the floor is employed for soaking, washing, branding and stockinetting pork cuts which are delivered on trees to the smokehouses at the other end of the room.

Sausage preparation equipment, including hasher, silent cutter, mixer, Roto-Cut and Pak-Ice machine, is located in a well-lighted corner of the room near the sausage meat cooler. Product then moves without backtracking to the three stuffing tables; one of these is a double unit for machine link-

ing. Loaded on cages at the ends of these tables, the sausage is moved by rail to the smokehouses and thence to the two stainless steel process cookers or cook boxes and to the built-in tilelined spray chambers. The cages then go into the chill cooler.

Continuing the forward movement, the product goes into the assembly and shipping cooler on a rail paralleling the back wall of the cooler. It is transferred from the cages to the rear tiers on the hanging racks and is moved forward as needed toward the packing tables. The empty cages go directly to the rinsing stall and then to storage or into position for reloading.

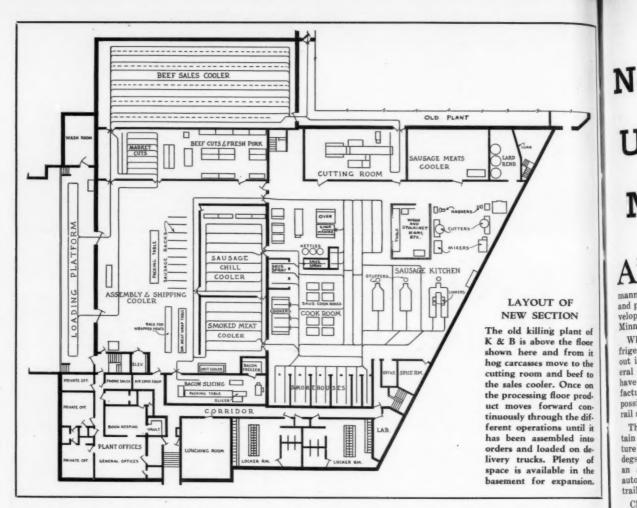
Study of the floor plan on page 12 will show the efficient manner in which sausage can be processed and handled

PICTURES OF NEW ADDITION

ON OPPOSITE PAGE: 1. Cutting room to which hogs come from cooler in old K & B plant. 2. Looking from sausage preparation section (see floor plan on page 12) across processing room. 3. Preparation of cared meats for smoking is centralized here. 4. Lard rendering room. 5. Apparatus for the plant's air-conditioned smokehouses. 6. Some of the smokehouses and controls. 7. Main beef sales cooler with its high level fluorescent illumination. 8. Assembly and hipping cooler.

THIS PAGE: Above is the exterior of the new processing, shipping and office addition. Note the windows along two sides and also roof fenestration. At right is the loading dock with quartered beef being handled. A special rail arrangement in the market cut cooler makes it easy to group beef for specific trucks.





up to the doors of the firm's delivery fleet.

Included in the new facilities is a large tile-walled cutting room with considerable power equipment. Hams, shoulders and bellies are dropped from this room to the curing cellar below and fresh pork items are trucked to a nearby cooler. After curing, pork cuts are brought up by elevator to the washing-stockinetting center mentioned previously.

Smoked pork is handled in the same efficient manner as sausage. After a period in the smoked meat cooler, the bellies move only a short distance to the derinding machine, into the hardening room and thence to the press and high-speed slicing line. Boxed bacon from the end of the slicing line moves on rail cages directly into the shipping and assembly cooler. Other smoked meats on trees go into the shipping room on the rail along the rear wall and move forward over the wrapping table toward the order assembly area and loading dock.

Edible fats are trucked from the killing floor and cutting room to an area off the main processing room where they are charged into an open kettle set into the floor or drop to a dry melter on the basement level below.

Four of the new air-conditioned smokehouses are six-cage units and two are three-cage high-temperature houses. Smokehouses are tile-lined and temperature and humidity are controlled automatically. Smoke generation and other apparatus is located in a large cellar room.

The new building includes a large beef sales cooler with a capacity of 450 cattle; it is refrigerated with overhead units. Sides may move either to the loading dock or may be held in the market cut cooler for quartering or breaking into wholesale cuts. This latter cooler is equipped with a number of low rails and on each rail (or group of rails) is accumulated the bagged and quartered beef which is to be shipped via a specific interurban delivery truck. Thus it is an easy job at truck loading time to move out the beef which is to go by a certain truck to a group of customers.

The beef coolers are equipped with instant starting slimline fluorescent lamps which provide a high level of

Air-conditioned private and general offices, a 650-sq. ft. lunch room, mens' and womens' locker and shower rooms and a laboratory are located along one side of the new building.

Gebhardt units are installed in the new beef coolers and the bacon hardening room is cooled with a Recold water defrost unit. Cold storage doors for the addition were furnished by the Butcher Boy Cold Storage Door Co. Much of the insulation is Owens-Corning Fibreglas. W

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Sausage room equipment includes three stuffers, a mixer, grinder and silent cutter by Cincinnati Butcher's Supply Co.; a Globe Company vacuum mixer, Roto-Cut and Jourdan process cookers and two Linker Machines.

A Boss roller, Jones-Superior saw and Townsend skinner are employed in cutting operations. Lard department equipment includes a dry melter by the John J. Dupps Co.; Sperry filter press and Girdler Corporation Votator.

Special tables, much of the stainless steel equipment and a Groen stainless jacketed kettle were furnished by Phil Hantover, Incorporated.

Operation of the six Atmos Corporation smokehouses is controlled by Brown instruments and Powers regulators are installed on the sausage cook tanks.

Le Fiell tracking, switches and lavatories are used throughout the new addition. Both Fairbanks-Morse and Toledo scales are employed in the shipping room and elsewhere in the plant.

New Car Refrigeration Unit Performs Well in Meat Transport Tests

A NEW mechanical car refrigeration system which has performed in a satisfactory and interesting manner in the transportation of meats and packinghouse products has been developed by U. S. Thermo Control Co. of Minneapolis.

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While a number of mechanical car refrigeration systems have been brought out in the past, and failed to find general acceptance, both the shippers who have used the new unit and its manufacturers believe that it possesses good possibilities for the safe and economical rail shipment of meat industry products.

The system, which is said to maintain its cargo at any desired temperature from 20 degs. below zero to 60 degs. above by simply setting a dial, is an adaptation of the manufacturer's automatic gasoline-driven truck and trailer refrigeration units.

Chief advantage claimed for the system is that it will keep meats and other foods at a constant temperature whether the temperature outside the car is 30 degs. below zero or 100 above. A packer who has run several tests with the unit points out that while meat companies feel most concern about keeping product temperatures from rising too high, a decline to sub-freezing levels during winter shipment may result in customer dissatisfaction and impairment of the meat's keeping qualities. Moreover, in the shipment of frozen foods the maintenance of a constant low temperature is imperative and this is difficult when water ice and salt are being used.

When the inside of the mechanically refrigerated car gets too warm, a thermostat automatically turns on the refrigerating unit until the desired temperature is reached. Or, if conditions get too cold in the car, the unit reverses itself and warms it to the pre-set temperature.

The new system occupies a sealed-off space of about 5 ft. at one end of the car. Each of the units is approximately 54 in. long, 40 in. high, and 44 in. wide. Its two main sections are divided by an insulated bulkhead, and the whole unit is mounted on a frame of heavy-gauge aluminum. While the unit occupies

slightly more space than one end ice bunker, most of the area usually taken up by the other bunker is freed for product carriage. The complete system weighs about 3,000 lbs.

One section contains a four-cylinder, liquid-cooled engine, compressor, condenser coil, controls and instruments. The second section has a cooling coil and blower. A protective door covers the unit on the outside of the car. It can be raised by means of a crank and the entire unit can be pulled out on a sliding frame.

Operation of the mechanical refrigeration-heating unit is entirely automatic. Once a load of meat has been put on board, the operator adjusts the outside thermostat to the correct holding temperature and seals it. Then he snaps the starter switch. When the temperature inside reaches the thermostat setting, the unit stops. Later, when the temperature rises slightly the engine automatically starts again.

Refrigeration is accomplished by the "cold wall" principle; that is, air circulates through ducts lining the inner surface of the car. Air is forced out from the cooling coil through the floor duct, then upward through wall ducts and to the ceiling. The air returns to the cooling coil through a grille in the insulated bulkhead separating the mechanical units from the interior of the car. Forced air is used to assure uniform temperatures throughout the car.

Coil defrosting is automatically controlled. Frost is melted from the coil by reversing the unit briefly and causing hot refrigerant gas to flow through it.

Following are condensed reports of tests made with the new system in the transport of meat industry products:

1. May 27 to June 1, 1949 from Duluth, Minn. to Richmond, Va. (1332 miles) with 38,058 lbs. frozen pork loins. Outside temperatures ranged between 50 and 75 degs. F. Temperature of product at loading was 6 to 7 degs. Product delivered in excellent condition at 2 to 6 degs.

2. August 18 to August 22, 1949 from Chicago to New Orleans (890 miles) with beef, lamb, pork, and other packinghouse products. Precooling of car



The car refrigerating unit is accessible from outside for inspection or repair by raising shield. The entire unit can be pulled out on a frame.

for 8 hours reduced car temperature from 78 to 9 degs. F. Units were shut off for 8½ hours, and interior temperature was 39 degs. when loading started. Temperature of load at time of loading was 30 to 49.5 degs. and thermostat was set at 35 degs. Temperature of load in center of car at unloading was 35.5 degs. and commodity that had been loaded at 49.5 degs. was 34.5 degs. at unloading. Outside temperatures varied between 71 and 91 degs. F. Fuel consumption was 48 gallons. Actual cost of fuel was \$12.48.

3. August 31 to September 6, 1949 from Chicago to Shreveport, La. (848 miles) with assorted packinghouse products. Thermostat was set at 35 degs. F. and car precooled. Temperature of car was 33 degs. at start of loading, and 36 degs. at end of loading. Thermostat was set at 28 degs. for trip. Mean temperature of car at center during trip was 28 to 30 degs. and 29 degs. when unloading started at Shreveport. Unit was turned on for 150½ hours from start of precooling to end of unloading (unit cycled off and on during that period). Fuel consumption was 70 gallons.

4. September 9 to September 16, 1949 from Fort Worth to Lebanon, Penn. (1513 miles) with sausage and other packinghouse products. Unit was started at 6:30 a.m. September 9. Product temperature at loading was 38 to 40 degs. Temperature at start of unloading averaged 44.3 degs. in center of car. Outside temperatures varied between 54 and 100 degs. Car arrived at Lebanon September 14. Unloading was done at intervals during following two

The National Provisioner-January 14, 1950



Page 14

The National Provisioner-January 14, 1950

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days due to lack of storage facilities. Units turned off 8:35 a.m., September 16. Fuel consumption to Lebanon was 56 gallons. Fuel consumption during unleading was 8½ gallons.

5. September 27 to October 4, 1949 from Milwaukee, Wis. to Los Angeles, Cal. (2250 miles) with frozen smoked bellies. Temperature of product at loading ranged between 0 and 17 degs. (mostly 0 degs.). Primary purpose of test was to compare ice refrigeration of load of this type to mechanical refrigeration; wherein an attempt is made to deliver load at slicing temperature. At arrival, product temperature averaged 20 degs., with little variation at different points of load. Outside temperature was 43 to 96 degs. Fuel consumption was 60 gallons. The packer shipper commented with respect to this test that although the product arrived slightly colder than desired, the bellies were loaded at a very low temperature and prevented the maintenance of proper conditions in the car.

One shipper noted that the eight to 12-hour pre-cooling period necessary when water ice is used can be eliminated and that pre-cooling can be delayed until the car is spotted for loading. However, he believes that it would not be desirable to put hot carcasses or other hot product in the car since spacewasteful loading would be required to achieve proper conditions for chilling.

It is pointed out that mechanical refrigeration would save shipping time and labor because it would eliminate reiging stops. Gas and oil tanks on the U.S. Thermo unit are large enough to carry the system across the country without refills. Inspection is necessary at certain railroad division points as trains are stopped for engine changes and car checks.

The corrosive action of salt brine an important cost factor in present-day refrigerated rail transport—is eliminated with mechanical refrigeration.

The two-unit system has been tested in more than 50,000 miles of operation in the United States and Canada. It is reported that it is dependable and easy to maintain and operate. Impact tests up to the car wrecking point have little effect on the equipment or its operation. On one test run the train received a severe "hump" that shifted the load several feet but did not damage the unit.

FINANCIAL NOTES

Wilson & Co. has declared a dividend of 25c per share on its common stock, payable March 1, 1950, to stockholders of record February 14 and a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from January 1, 1950 to March 31, 1950, payable April 1 to stockholders of record March 20.

Geo. A. Hormel and Co. has declared a dividend of 62½c on its common stock, payable February 15 to stockholders of record January 28, and a dividend of \$1.50 on its preferred stock, payable on the same date.

PROPOSED CHICAGO SEWAGE ORDINANCE MIGHT BE "TOUGH" ON MEAT INDUSTRY COMPANIES

"Grease, garbage, hair, hides, dead animals, sand, cinders, ashes, stone dust, lime sludge, or any solids likely to cause obstruction of flow in any such sewer or works" are among the types of effluent specifically prohibited from discharging into the sewage system of the Sanitary District of Chicago under an ordinance proposed recently. Besides its restrictive features, the proposed ordinance also provides for new taxes based on the volume of effluent discharged and provides regulatory measures for the enforcement of the provisions of the law.

Meat industry spokesmen point out that the proposed regulation, as written, might well require ruinous treatment installations and result in confiscatory taxation. All grease, hair and any solids (including paunch manure), in any percentage, could be excluded from discharge into the sewage system. The proposal does not set up a workable ratio that would conform to good housekeeping practices on the part of the packing industry which, by means of grease traps and settling tanks used in its own economic self-interest, endeavors to eliminate the discharge of solid material. However, to eliminate all grease, hair and solids would be virtually an impossibility. From the wording of the ordinance it would be within the power

of the District to demand exclusion.

Under the proposed ordinance the industrial user would be taxed three ways for industrial waste discharged into the sewers in excess of 3,650,000 gallons per year.

First, there would be a unit levy of \$8.03 for each million gallons of water in excess of the maximum allowance. Second, an additional charge of \$8.07 would be made for each ton of suspended solids in the excess industrial waste. Third, an additional charge of \$2.80 would be levied for each 1,000 lbs. of B.O.D. in the excess industrial waste.

The engineer of a medium-sized Chicago sausage kitchen estimates the proposed taxes would amount to approximately \$600 per year for his firm.

Under the regulatory provisions of the ordinance the industrial plant would have to install and maintain an inspection chamber at or near the outlet of each sewer and equip each inspection chamber with approved instruments for the measurement of the industrial waste discharged by the plant. It also provides for keeping suitable records on industrial waste discharge into the sewer.

THE NATIONAL PROVISIONER was surprised to find that many meat packers were uninformed of the proposed ordinance or unacquainted with it.

Stahl-Meyer 1949 Results

(Continued from page 9.)

chase of livestock coupled with severely competitive selling of the products processed therefrom were characteristic of the industry's operations," Schmidt explained. Operating results of Stahl-Meyer reflect these conditions as well as the losses incurred due to progressive declines, some servere, in prices of all products which it processes. Abundant feed supplies and growing livestock population, however, point to an improved future supply situation," he said.

The consolidated statements of profit and loss and retained earnings of Stahl-Meyer for the year ended October 26, 1949, follow:

Cost of sales, selling and general expenses, exclusive of depreciation of plant and equipment 30	9,783,474.93
Operating profit before depreciation Miscellaneous income	139,753.05 58,976,73
anacemineous income	
Deduct:	198,729,78
Provision for deprecia- tion of plant and equip- ment\$149,497.84	
Interest charges 24,701.78	174,199.62
Net income for year*\$	24,530.16
Retained earnings as of October 27, 1948	848,134.20
Net income for year	24,530.16
Deduct:	872,664.36
Dividends on prior preferred stock -\$2.00 per share	24,934.00
Retained earnings as of October 26, — 1949	847,730,36
*No provision for federal income taxes i	equired

STUDY OF SAUSAGE GREENING

A technical discussion of research on sausage greening bacteria carried on by the American Meat Institute Foundation was published in the November 1949 issue of the Journal of Bacteriology. Reprints are available from the Foundation, 939 E. 57th st., Chicago 37.

The study is of great importance to the meat industry because it provides the basis for control of this type of sausage spoilage, which is widespread and causes heavy loss of product. The Foundation's research is continuing, with emphasis being placed on determination of heat tolerance and other factors involved in control measures, determination of relationship to bacteria causing the type of greening resulting from under-processing of sausage and, if possible, identification of the sources from which these microorganisms have been introduced.

COLD STORAGE INFORMATION

A new folder describing the scope, functions and importance of refrigerated warehousing in perishable food distribution has been released by the National Association of Refrigerated Warehouses. The folder is illustrated and printed in two colors. Text matter is in the form of 16 pertinent questions and answers. Copies may be had by writing to the NARW office, 608 Tower Building, Washington 5, D.C.

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give you outstanding advan-tages and cost-cutting features that no other plate can match. that no other plate can match. They can be used on both sides and can be reversed to give you the equivalent of two plates... for the price of one! They cut more meat and cut it better... and they are built to out-wear other plates four to one! C-D TRIUMPH PLATES have proven their marked superjorproven their marked superior-ity in both large and small plants throughout the United States and all over the world!

OUTLAST OTHER PLATES 4 to 1

The first cost is the only cost for five long years of trouble-free grinding... four times the life of ordinary plates. The C-D TRIUMPH Reversible PLATE is available in a wide range of the cost of t sizes and styles, including solid one-piece plates for all makes of grinders. Write today for price list and complete descriptions.

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Credit Expert Warns of Accrued Liability Taken on With Employer-Pay Pension Plans

SINCE some meat packers and sau-sage manufacturers may have to consider the acceptability of pension plans similar to those proposed recently in other branches of industry, they may be interested in one phase of the subject which has just been spotlighted by Henry E. Heimann, executive manager of the National Association of Credit

Heimann points out that since accrued liabilities have always been considered one of the most important elements to be checked when analyzing financial statements, credit executives are showing alarm over the possible effect of this phase of proposed plans. Not to reflect this accrued liability in balance sheets would pose a most serious problem for credit analysts.

According to latest federal records there are now only 12,000 pension plans in operation, so that the pattern set by the Big-Steel and other recent large corporation contracts may quite logically be followed in other management-labor contracts, affecting both large and small companies, Heimann points out.

"Assume you have a small company employing 100 people and have no pension plan," he says in considering this problem. "Assume the average age of each employe is 45. Assume he or she started to work for you 20 years ago and will have to work 20 years more to get a pension at the age of 65. This means you are now owing or should have a fund to cover 20 years of pension accumulation. If you say you don't have to do that, but can charge it all in the future, you are kidding yourself unless you have a monopoly. In a competitive business if you tried to add to the cost of your production in 20 years this pension liability, you simply wouldn't be able to compete. A new business starting across the street, hiring young employes would have an edge on you. Here again is where a legislated pension system changes the whole method of approach in personnel problems.'

Further considering the \$100 pension proposal for all 65 years of age or more, Heimann points out that the social security payment at age 65 is seldom more than \$50 per month, thus requiring another \$50 per month from industry to make the \$100 total.

"You are due for a shock when you read the figures that represent your accrued liability," Heimann continues. "You will, according to the most conservative actuarial calculations, have an accrued liability of over \$3,000 for each man calculated on the basis of an average age of 45. This means you have an accrued liability of \$300,000 for 100 men. Now where do you stand financially if you put that load on your balance sheet? Many businesses would be bankrupt. If you have ten employes it would be \$30,-000 and 1,000 employes, \$3,000,000. Credit men really on the job may in the

future have to know the average age of your employes, the measure of your pension contract and the funds you have on hand to meet it.

"Every new business will in the future start a pension plan the day it opens its doors. However, in the next 20 years the established businesses are the institutions that will be hit. The going business will be the victim of this appropriation.

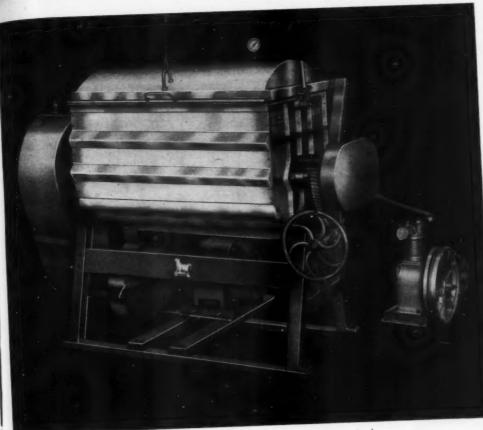
"Perhaps the inflationary quences of 'cradle to grave security' are more apparent when you think it over. Nor does this take into account the even more serious aspects, namely the loss of independence, the passing of incentive to work, the needlessness of thrift, the liquidation of self-reliance-all virtues that can be retained and strengthened under a sound pension plan that is not attempted overnight. Given time to work to a fair retirement plan, the objective can be reached with benefit to all, To demand it impetuously and arbitrarily now is to jeopardize the whole security system.

"The inevitable result of a \$100-amonth plan application to all business is clear. Business will be forced to back legislation in Washington to shift the burden to the government. Neither the union nor the men, however, will be long content with this. The Social Security system is a contributory system. The union leaders want and will insist on a non-contributory system. The best that can be hoped for is a breathing space to make your readjustments. And shifting the burden to the government doesn't cure the situation. You are a part of the government and in the end you pay."

STATE COURT TAX RULING HITS PITTSBURGH PACKERS

The recent Pennsylvania state supreme court ruling that meat packers must pay city and school board mercantile taxes (two mills on each dollar of sales) on their products will cost Pittsburgh's approximately 30 meat packers an estimated \$300,000 yearly in additional taxes. The decision is based on the court's finding that fresh meats, such as hams, shoulders, butts, spareribs, neckbones, bellies, smoked shoulders, are "processed," while products such as meat loaves and bologna are "manufactured." At present the decision applies only to Pittsburgh, but it is expected that it may establish a precedent for other cities in the state seeking more revenue.

Severity of the new ruling will depend on the type of operations of each packer. Attorneys are engaged in classifying taxable and non-taxable products. This breakdown will also necessitate additional bookkeeping. In 1948 the city of Pittsburgh levied a tax on meat packers' 1947 volume to get added income for the municipality.



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Up and down the MEAT TRAIL

Double-O-Sausage Corp. of Chicago Reorganized

E. H. Berky, for 31 years with the meat packing industry and the U. S. government as a specialist in beef and sausage operations, has been elected vice president and general manager in charge of production and sales of the Double-O-Sausage Corp., Chicago. Other officers are: President, Alvin Oppenheimer; vice president, Milton Schaffner, and secretary-treasurer, Emil Oppenheimer.

Berky began with Swift & Company at Allentown, Pa. Later he joined



E. H. BERKY

H. H. Steinmetz Co., Allentown, as secretary and sales manager. Following that he was with Arbogast & Bastian for seven and a half years as assistant in beef operations and sales and with the Tobin Packing Co. at Albany for a period of years. In 1935 he became associated with the Bureau of Agricultural Economics and was stationed at Albany, Wheeling, W. Va., and Columbus, O., and later was a consultant and buyer for the Commodity Credit Corporation. Since August 1947 Berky has been with THE NATIONAL PROVISIONER as a member of the editorial staff of the magazine and the Daily Market Service.

H. R. Streckert, Bohack Vice President, Passes

Henry R. Streckert, who was vice president of H. C. Bohack Co., Inc., Brooklyn, N. Y., died on December 31, as the result of a heart attack. He was 50 years old. He had started with Bohack in 1923 as a clerk. In 1938 he was appointed head of the pork department and in 1945, vice president. Well known in the industry, he was recognized as an authority on plant operations and engineering.

AMI Announces Three New Committee Appointments

Three new committee appointments for the coming year have been announced by the American Meat Institute.

Harry W. Davis, general traffic manager, John Morrell & Co., Ottumwa,



D. K. SANDERS

HARRY DAVIS

Ia., has been named chairman of the Institute's traffic committee, succeeding S. L. Foote, former general traffic manager, and now traffic adviser of Oscar Mayer & Co. Davis has been a member of the Institute's traffic committee for many years.

D. K. Sanders, vice president in charge of pork operations of The Cudahy Packing Co., was appointed chairman of the provisions committee, succeeding the late D. R. Howland, Millar & Hart. Robert C. Munnecke, president, The P. Brennan Co., Chicago, was made vice chairman.

Wilson Hog Buyer Honored

Allen Nash, head hog buyer for Wilson & Co. at Cedar Rapids, Ia., was recently selected Honorary Master Swine



ALLEN NASH

Producer by a committee from Iowa State College, Radio Station WHO of Ames and the Iowa Swine Producers' Association. Each year these organizations select 25 master swine producers in the state who do an outstanding job in swine production as well as two or three men who have contributed a great deal to Iowa's swine

industry. Mr. Nash was also one of the latter group, the first member of the processing industry to receive that honor. Nash went to Cedar Rapids in 1930 from the Wilson plant in Kansas City.

Personalities and Events __of the Week____

- L. R. Gilleran, vice president of The P. Brennan Co., Chicago, has been elected to the company's board of directors.
- Jack Rutt and Max Williams have purchased the plant at McCook, Nebr., which was operated from 1945 until last October by Glaser's Provision Co., Inc. The new owners expect to begin operation within a few weeks. Before Glaser took over the plant it had been run by a stock company with D. L. Thuman as general manager.
- The shift of the Cudahy Packing Co. main office from Chicago to Omaha will start in earnest within a few weeks, according to C. J. Stewart, vice president and director of beef operations at Omaha. About a dozen executives from the pork division will make the move near the end of the month.
- Herbert E. Anderson has opened the Anderson Packing Co. near Seymour, Ind. The plant slaughters cattle and hogs and manufactures several types of sausage.
- A full-page feature in Thursday's Chicago Daily Tribune gives unexpected drama to an ordinary tour through a meat packinghouse. Referring to the plant tours which are conducted continuously each day by Armour and Company and Swift & Company, the writer states: "With little or no ballyhoo, the two shows have been playing for almost half a century at the same old stands, six miles from the loop, to audiences totaling millions. They claim no box office records, however. First, the shows are free; second, they have no connection with the theater. Their producers are Swift & Company and Armour and Company in the stockyards. The show in each case is the production of meat for the table, a dramatic, educational spectacle which is one of the city's top tourist attractions."
- Wilsil, Ltd., Montreal, has announced that Henry MacEwan has been elected vice-chairman of the board, a newly created post. Harry Gillham, formerly vice president and general manager is now president. A. R. Duckett, a vice president and director, has been appointed general manager of the company.
- M. O. Cullen, director of the department of meat merchandising, National Live Stock and Meat Board, gave a lecture-demonstration before the Restaurateur's Institute of America at the LaSalle hotel, Chicago, January 10. He discussed the industry's pork campaign, the merchandising of heavy lambs and the advantages of low temperature in cooking meat. To illustrate the last

Looking for a new lard customer?

WHERE IS HE? He's just around the corner making potato chips and cocktail snacks.

WHERE CAN HE USE LARD? In his frying vat. Every year he uses over 180,000,000 pounds of edible fats and oils. He hasn't used lard in the past because it lacked stability. But he can use it now.

HOW? By using lard stabilized with TENOX II. An excellent frying mixture results from a combination of 40% TENOX-stabilized lard and 60% vegetable shortening. This mixture produces potato chips whose shelf life, as measured in a Schaal Oven, is over half again as long as that of chips fried in the most stable frying oil now available (highly hydrogenated vegetable oil). TENOX II retards oxidation in the frying vat, too.

That potential customer around the corner is going to be mighty interested in lard when he hears about its new stability, the superior flavor it imparts, and its economy.

For more information about the effect of TENOX II on potato-chip frying mixtures, write to TENNESSEE EASTMAN CORPORATION, Subsidiary of Eastman Kodak Company, KINGSPORT, TENNESSEE.

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re in last point, two identical rib roasts of beef which weighed 24 lbs. 12 oz. before cooking were displayed. Earlier in the day chefs at the hotel had been given a blindfold test to determine which beef they preferred. Thirteen of the 17 who voted showed a preference for that cooked at low temperature.

 Michael F. Cudahy, president, Cudahy Bros. Co., Cudahy, Wis., is a member of a recently appointed committee to construct a new memorial library for the city.

• Local and Western Shippers of Texas, (Dallas) broker in packinghouse and dairy products, has been appointed by Kent Products Co., Kansas City, as exclusive broker in the Southwest for its "Richmade" Oleomargarine Chipplets.

• Morton O. Cooper, who has been in charge of the wool division, livestock branch, Production and Marketing Administration, USDA, has been appointed assistant to the livestock branch director and John A. Goe, former Wyoming rancher and longtime USDA employe, has been named wool division chief, director H. E. Reed announced this week. Cooper will assist in the development and coordination of all price support programs in the livestock branch and as assistant to director Reed he will perform special assignments on various branch programs. During the war, Cooper was in charge of administering war food orders applying to meat, including livestock slaughter controls and meat set aside for military needs. During much of his time with the Department, he has been engaged in work under the Packers and Stockyards Act.

M. L. Coble has leased the meat processing plant at Palestine, Tex. which was formerly operated for Consolidated Frozen Food Lockers. The Palestine Packing Plant will function principally as a wholesale supplier to markets in eastern Texas.

Officials of the large meat packing firm of Sonora, Mexico, Frigorifica y Empacadora, announced recently that Gen. Abelardo L. Rodriguez has been appointed general manager, effective January 1. He is an ex-president of Mexico and ex-governor of Sonora and has had a long career in business and politics.

• Purchase of the Valley Packing Co.,

Livingston, Mont. by H. C. Carpenter, Dr. P. L. Eneboe and William DeHogg was announced recently. The plant will do some slaughtering in addition to processing and curing pork and manufacturing sausage. The firm plans to remodel the building, at a cost of about \$25,000.

• Charles J. W. Henning, one of the former partners in L. A. Henning Co., Saginaw, Mich., died recently. He was 81 years old and had been retired since 1935. The company was founded by his father, Charles W. Henning.

• Charles Price, formerly of the plant industrial relations department of Swift & Company, Chicago, has been named editor of the Swift News. He succeeds M. F. Eggerding, who has been transferred to the plant analysis committee.

• Permission for the erection of a stockyards has been granted to the Krey Packing Co., St. Louis. The proposed yards had been under discussion for several months and were opposed by some residents in the area. The city imposed certain conditions, a major point being that the floors of the pens must be flushed every day. John F. Krey, president of the firm, said that no date has been set for construction of the \$110,000 project.

Arden Farms Packing Co., Winston-Salem, N. C., has been formed with capital stock of \$100,000. Incorporators are Catherine Graham, Marilyn Thomson and Lillian Pfaff.

• Carl E. Bostrom, vice president of Lowell Holt & Co., has been elected president of the Chicago Board of Trade. He has served six years as a director of the exchange and two years as vice president.

• The National Labor Relations Board has ordered a new collective bargaining election for the Syracuse, N. Y. branch of Wilson & Co. No date was set. The union objected to an election held April 22 in which 9 workers voted to be represented by the CIO, 11 voted against and one was challenged.

◆ Albert K. Mitchell of Albert, N. M., was selected as "man of the year" by the Record Stockman, a livestock newspaper. Earlier in the year Mitchell had been honored by having his portrait presented to the Saddle and Sirloin Club at Chicago (see THE NATIONAL PROVI-

SIONER of November 26, page 23). He is a director of the National Live Stock and Meat Board and is active in many livestock organizations.

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• James J. English, retired superintendent of the Newburgh (N. Y.) Rendering Co., died recently at the age of 73.

• H. Howard Biggar, associate director of information, National Live Stock and Meat Board, who recently returned from a nine-day visit in Puerto Rico, spoke before the Chicago Optimist Club Thursday noon on his impressions of the island. He studied agricultural developments on Vieques island and also visited the Virgin Islands.

• At the fifty-third annual convention of the American National Live Stock Association in Miami, Fla., Loren C. Bamert, Ione, Calif., was elected president, and S. G. Hyatt, Hyattville, Wyo., was chosen first vice president. The new president, 38 years old, is said to be the youngest to hold that office. The 1951 convention will be held in San Francisco.

 About 150 stockholders attended the annual meeting of the Marquette

BOSS VETERANS GET PINS

Pins for 50 years' service were presented to two veterans of the Cincinnati Butchers' Supply Co. and 25-year badges to 17 members of the staff at a recent dinner in Cincinnati. The 50-year pins went to Albert J. Apfel, treasurer, and to Albert Johnson, retired employe. In the quarter-century group were Herman C. Schmidt, chairman of the board; Frank Ernst, John Hug, John Joering, Edward Jones, Jacob Jacobs, August Klawitter, George McSweeney, Albert Mechley, Joseph H. Mueller, Clifford Pickens, Ben Reinders, Rose Riebow, Albert Schwab, Carl Schwing, Grover Sibler and Jacob Sucher. Louis E. Kahn, executive vice president of The E. Kahn's Sons Co. talked on "Service of the Meat Industry," and presented the 50-year award pins. Carl Rich, former Mayor of Cincinnati and a city councilman, gave an inspirational message. William Schmidt, Boss vice president, voiced the company's appreciation of the employes' service and C. Oscar Schmidt, jr., president, presented the 25-year awards and acted as toastmaster.





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(Mich.) Wholesale Meat Products recently. George Calhoun, general manager, reported that the company had a satisfactory year and that the directors had declared a 5 per cent dividend. When the firm started operations in November 1947, it manufactured bologna, frankfurters and pork sausage. Since then it has expanded its line of products, added new trucks, increased its territory and remodeled the plant.

• The San Antonio Live Stock Exposition, February 17 through 26, will officially open the new \$2,000,000 Joe Freeman-Bexar County Coliseum. The modern, all-purpose structure contains special facilities for radio and television broadcasting. Livestock premiums will total approximately \$45,000.

• The forty-fourth annual National Western Stock Show and Rodeo in Denver is being held January 13 through 21. About \$100,000 is offered in prizes to the record number of entries in the show.



ENGLAND HOLDS MEAT SHOW

For the first time since the war, packinghouse equipment and supplies manufactured in England were displayed at a recent meat show in Smithfield, England. The exhibition for meat packers, which lasted a week, was open to the general public for a small fee. At the exhibit, the Oppenheimer Casing Co. introduced an old American "technique" of attracting attention at packers' exhibits by giving conventioneers a chance to guess the weight of a giant bologna. Because this had never before been tried in England, and because the English were intrigued with the idea that the "world's largest sausage" was made in their country, the stunt received a great deal of publicity in newspapers and over the radio. The sausage, weighing 3 stone, 10 lbs., 91/2 oz., was manufactured by one of the leading sausage specialty houses in Manchester. The girl in the photo took names of contest participants and distributed the sausage when it was sliced on the final day of the show.



Cut Carton Closure Costs with

ACME SILVERSTITCHER

Yes, throughout the meat packing industry the trend in shipping carton closing is to wire stitching with Acme Silverstitchers. The closure is not affected by dampness, affording a stronger and more permanent seal at lower cost.

Lower costs are due to savings in time and savings in materials.

Find out what Acme Silverstitchers and Silverstitch Box-Stitching Wire can do to save you money in the assembly and closure of your cartons. Mail the coupon below for "Profit by Stitching."



ACME SILVERSTITCHERS ARE THE KEY to savings in this typical container assembly setup in a meat processing plant.

STITCHING WIRE DIVISION

ACME STEEL COMPANY

NEW YORK 17

ATLANTA

CHICAGO 8

LOS ANGELES 11

ACME STEEL COMPANY, Dept. NP-10 2838 Archer Avenue, Chicago 8, Illinois

- □ Send free booklet, "Profit by Stitching."
- ☐ Have representative call.

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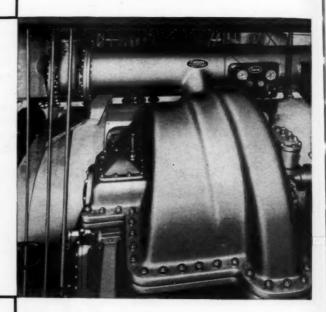
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- 3. No vibration
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- 5. Simplified operation
- 6. Dependability
- 7. High sustained efficiency
- 8. Safety
- 9. Adaptable to any type of drive

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10. High partial load performance

The Geo. A. Hormel & Co. plant at Austin, Minn., increased its refrigeration capacity by installing a Carrier Centrifugal Refrigerating Machine in parallel with existing ammonia reciprocating compressors. The Centrifugal Compressor is driven by a back-pressure steam turbine which exhausts steam for heating and plant operations. Using this setup power for refrigeration costs practically nothing.



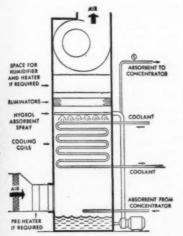


AIR CONDITIONING REFRIGERATION INDUSTRIAL HEATING If you have refrigeration problems, Carrier can serve you with the most extensive line of refrigeration equipment in the industry: centrifugal refrigeration for brine cooling or ammonia condensing, reciprocating compressors for ammonia, absorption refrigeration using safe refrigerants, cold diffusers, and evaporative condensers—all built in the Carrier tradition of leadership. Carrier Corporation, Syracuse, New York.

NEW EQUIPMENT and Supplies

HUMIDITY CONTROL SYSTEM

The Niagara "Controlled Humidity Method" is a new system of air conditioning said to give complete control of temperature and relative humidity and to hold constant conditions or vary them at the will of the user. Especially, it provides dry air at normal atmos-



HIAGARA CONTROLLED HUMIDITY METHOD - FLOW DIAGRAM

pheric temperatures with little or no refrigeration required. A condition of 15 grains of moisture per pound of air at 85 degs. F. dry bulb temperature has been produced without refrigeration.

The apparatus is enclosed in a casing through which the air is drawn by fans. The air is filtered and then enters a chamber where it is dehumidified in passing through a spray of "Hygrol" Liquid (a hygienic hygroscopic chemical that absorbs the air-borne moisture and contains no salts or solids to precipitate). In the same chamber are located cooling coils which remove the latent heat of evaporation and also perform any heat removal that may be needed. The air stream then passes through entrained moisture eliminators and is diffused in the space to be conditioned.

The absorbent liquid spray falls into a tank at the base, from which it is piped to a concentrator which removes the moisture taken from the air. The reconcentrated liquid returns to the system. This process is continuous, and the apparatus operates at full capacity at all times. The same equipment may be used to provide winter air conditioning when required, by installing a tempering coil at the outdoor intake, a humidifier, and a reheat coil above the eliminators.

This equipment is manufactured in a

1950

range of sizes providing from 1,000 to 20,000 CFM of conditioned air from a single unit, and multiple unit installations are practical. It is expected that, by reducing the need for refrigeration, the cost of air conditioning will be reduced by this method. Applications generally are in a temperature range from 35° F. upward. Below the freezing temperature of water, the Niagara "No Frost" method is applicable. The manufacturer is the Niagara Blower Co., New York, N. Y.

CATTLE STUNNING PISTOL

The Koch Supply Co., Kansas City, Mo., has become the exclusive distributor in this country of the English made Cash pistol, a device used for stunning cattle. The pistol is a precision tool made to withstand the hardest usage.

Projections at the muzzle (see photo) enable the operator to position the pistol



at the vulnerable spot on the frontal skull bone of beef cattle. When the trigger is pulled, a blank cartridge of approximately twenty-two caliber size, loaded with cordite powder, drives a captive bolt into the skull and brain. The bolt does not leave the barrel of the pistol, which is said to work equally well on cattle of all weights and sizes.

The pistol requires little attention other than occasional cleaning and replacement from time to time of a suitable hard grease that has a tendency to cushion the shock of the discharge but does not effect the efficiency of the captive bolt. Guesswork in aiming the blow is eliminated as are the safety hazards associated with firearm use in slaughtering. The pistol delivers a blow said to be far more forceful than any that could be produced by small caliber firearms.

The Koch Supply Co. will maintain complete service facilities on this slaughtering device and will be able to supply proper ammunition. Koch is also distributor for the Cash pistol in the Republic of Mexico, Puerto Rico and certain other countries in the Western Hemisphere.

PAPERBOARD LOAF PAN

Out of production because of a paperboard shortage caused by the war, the Dip Cote loaf pan, paperboard item for souse, scrapple, headcheese and other poured loaves is again being manufactured by Sutherland Paper Co., Kala-



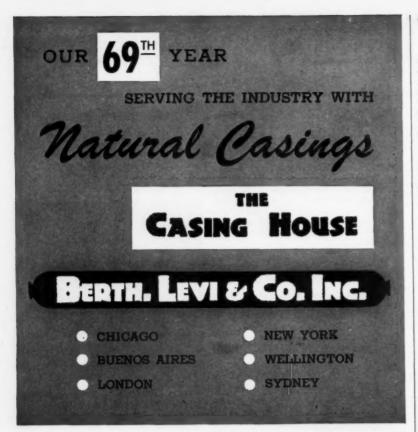
mazoo, Mich. The loaf pan is grease resistant, light weight, clean and sanitary and may be imprinted if desired. It is available in 3- and 6-lb. sizes. Said to be low in cost, the pan has the added advantage of doing away with returns. A band holds the lid firmly in place to protect the contents.

REFRIGERATION COUPLER

For quick and easy connection of truck hold-over plates with central refrigerating systems, the Dole Refrigerating Co. of Chicago has developed a Wave-Flow Quick Coupler, said to save time and labor. Having no wrenches or valve wheels to turn, the coupler is connected by plugging in the hose half to



the truck half. An eighth turn to the right connects both halves, the valves open immediately and provide an unobstructed passage for the refrigerant. When disconnected, the spring actuated valve in each of the halves automatically closes instantly. To insure proper flow of refrigerant through plates, alternate valve halves should be mounted on the truck body and opposite halves on charging lines. Protector caps are available for the couplers.



NEVERFAIL

taste-tempting
HAM
FLAVOR

Pre-Seasoning

3-DAY HAM CURE

...

"The Man Who Knows"



"The Man You Know

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it preseasons as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouthmelting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE . CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Conede) Limited, WINDSOR, ONTARIO

QUALITIES OF NEWEST LARD ANTIOXIDANT TOLD BY AMI

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Detailed information on the composition, application, performance and cost of AMIF-72, the antioxidant for fats developed by the American Meat Institute Foundation in cooperation with the Tennessee Eastman Corp., is contained in a pamphlet recently issued by the Department of Scientific Research, AMI.

Purpose of the antioxidant, sold commercially as Tenox II, is to increase the stability of lard and other fats by slowing down development of rancidity. The degree of stability desired determines the amount of AMIF-72 used. The Institute recommends 1 lb. of antioxidant to 2,000 lbs. of lard. This provides a shelf-life equivalent to the shelf-life of an average all-hydrogenated shortening, as well as a shelf-life for foods made with such lard equivalent to that of foods made with all-hydrogenated shortening.

Readily soluble in fat, AMIF-72 should be added to hot lard after it leaves the filter press, or, if the fat is not filtered, the antioxidant may be added in the settling tank. It is important that the fat be thoroughly agitated while the antioxidant is added and that agitation be continued for 15 to 20 minutes. A mechanical agitator is preferred, but manual stirring may be satisfactory.

AMIF-72 has little if any effect on the smoking temperature of a fat and no effect at all on its melting point. If lard had a smoke point of 375 degs., the smoke point after addition of the antioxidant would be above 370 degs.

BEEF TENDERING METHOD?

A claim that he has perfected a process of tendering meat immediately after slaughter by the injection of melted fat into the circulatory system was made recently by Dr. Oscar Schotte, biology professor at Amherst College. It is understood that the process involves bleeding the animal, flushing out the circulatory system with a saline solution and then, while heart action continues and body heat remains, injecting the melted animal fat equal to 5 to 10 per cent of the animal's weight.

Dr. Schotte reports that the fat then forms between the muscle fibres and provides the same effect as normal fat growth in rendering the meat more tender. He claims that the method is superior to the usual grain fattening process in that no fat develops under the skin and around the viscera.

Meat industry scientists have been cautious in their reaction to Dr. Schotte's work. It is understood that several of the larger packers have carried on similar experiments in the past and, although at least one of the firms is said to have had some success, the idea has been rejected generally because of the difficulty of applying such a process on the cattle killing line and strong doubts as to its acceptability un-

der meat inspection policy. It is pointed out that the process would actually involve upgrading since it would probably be applied to lean cattle and that the government does not favor procedure which conceals and alters the original characteristics of meat.

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Armour Report for 1949

(Continued from page 9.)

distributing certain executive assignments so that the executives who buy the various kinds of livestock are also responsible for the sale of the respective meat products. Previously, buying and selling had been separated.

The company will continue the practice begun this year of issuing interim reports on its financial condition.

Referring to the outlook for next year, Specht said that basic supply and demand conditions and other factors seem favorable. He warned, however, that the inherent risk in the meat packing field is the relationship of and the trend of the sales price of meats to the cost of livestock from which the meats are produced. This risk is affected directly by general economic conditions, particularly employment, that prevail during the period of heavy production as compared with conditions that prevail in a later period when the accumulated product is sold, he said.

The consolidated earnings statements of Armour and Company and domestic subsidiaries for the 52 weeks ended October 29, 1949 follows:

Sales, including service revenues\$1, Dividends received from:	848,280,443
Foreign subsidiaries	1,478,168
Other investments	123,052
Interest on securities and receivables	151.586
Miscellaneous income	846,874
Total income\$1,	850,880,123
Costs:	
Cost of products, supplies and serv-	
ice (exclusive of items below) \$1,	739,787,066
Selling, advertising, general and	
administrative expenses	82,933,640
Provision for depreciation	8,266,387
Taxes (other than income taxes)	9,393,332
Contributions to employes' pension	-,,
funds	2,234,100
Interest expense:	-i-oxivon
Current debt	1,805,364
Long term debt	4,438,705
Long term debt	2,200,100
Amortization of debt premium or	01 000
discount and expense	21,688
Miscellaneous deductions	105,923
Portion of net earnings of sub-	
sidiary company applicable to	
minority interest	74,860
Provision for federal income taxes.	962,726
Provision for other income taxes	298,143
Total costs\$1	
AUGIL CORES	,000,021,003

FLASHES ON SUPPLIERS

Earnings\$

DOLE REFRIGERATING CO.: Albert F. Sawyer, for eleven years employed in the engineering department of this Chicago firm, has been named a district factory representative. His territory comprises the Southeastern states.

THE VISKING CORPORATION.: Appointment of three district sales managers has been announced by Visking. C. A. Beckman has become Eastern district sales manager, J. V. Milio, Western district sales manager, and C. W. Whitford, jr. Central district sales manager.

COLDMOBILE

ELECTRIC TRUCK REFRIGERATION

- Automatic Temperature Control
- Automatic Defrost
- TWO-WAY OPERATION
- SIMPLE MAINTENANCE
- · EASILY INSTALLED



MANUFACTURED BY

Inquiries Invited

COLDMOBILE COMPANY

1633 BAGLEY AVENUE

DETROIT 16, MICHIGAN

Write for Details





For every type of

SAUSAGE or MEAT LOAF we offer the perfect

ASMUS BROTHERS

SPICES and SEASONINGS

... packaged or bulk.

ASMUS BROS, spices and seasonings are expertly blended from freshly ground spices and always add a FRESH SPICE flavor to your products.



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523 EAST CONGRESS ST., DETROIT 26. SPICE IMPORTERS AND GRINDERS

Cost Controlled

BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS, HOTEL SUPPLIERS, CHAIN STORES, AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY

□Bull Meat

- ☐ Beef Trimmings ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls

☐ Boneless Barbecue Round

Look for the Cost Control Sign on all Barrels and Cartons

2055 W. PERSHING ROAD, CHICAGO 9, ILL., (Teletype CG 427)

New Trade Literature

Indicating and Recording Ther. mometers (NL 650): A four-page color bulletin offers detailed information on a line of indicating and recording ther. mometers, both of the wall mounted and portable types. Diagramatic illustrations show how the basic instruments can be adapted to new uses .- The Electric Auto-Lite Co.

Refrigeration Equipment (NL 659): Emphasizing the many and diversified applications of refrigeration equipment. a new two-color folder pictures current compressor models of 1 to 150 tons capacity. The folder also highlights such features as oversize suction and discharge valves of ring plate design, steel connecting rods, handhole plates on both sides of crankcase, and oil sealed under pressure.-Howe Ice Machine Co.

Packaging Method (NL 660): What the Moldart method of wrapping meat products is and how it works is described in a two-color bulletin. Pictured are the two semi-automatic machines, the first of which feeds cellophane from a continuous roll to the wrapping platform, at the same time moistening the film, applying a line of adhesive and cutting off a single wrapper. The second machine securely twists the ends of the wrapper with a patented pig-tail twist.—The Allbright-Nell Co.

Helical Gear Drives (NL 661): A new manual on a line of enclosed helical gear drives contains complete ratio information, horsepower rating tables, simplified selection procedure, overhung load capacities, assembly diagrams, dimensions and weights of single, double and triple reduction units.-Foote Bros. Gear and Machine Corp.

Air Conditioned Smokehouses (NL 652): A six-page color brochure gives detailed information on operation, installation and performance of a complete line of automatic, air conditioned smokehouses including the overhead heat and smoke distribution type. Results obtained with this system are reported in a 12 months actual meat processing operation breakdown.— Atmos Corporation.

Metal Conveyor Belts (NL 654): Many types of metal conveyor belts for movement of food products during processing and otherwise are shown in a 26-page, two-color catalog. Photographs of the belts in actual use are included, along with maintenance and replacement instructions.-Cyclone Fence Division, American Steel and Wire Co.

Use this coupon in wri Literature. Address The giving key number only. (1-14	National Provisioner.
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Name	

Page 28

The National Provisioner-January 14, 1950

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Meat Output Rises 14% in Holiday Week **But Fails to Maintain Last Year's Pace**

MEAT production under federal inary 7 totaled 310,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter increased following Christmas week and meat production rose 14 per cent from 273,000,000 lbs. reported a week earlier, but was 14 per cent under 359,000,000 lbs. recorded

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and 129,000 in the week last year. Output of inspected veal in the three weeks under comparison was 9,300,000, 8,500,-000 and 14,300,000 lbs., respectively.

Hog slaughter was estimated at 1, 226,000 head, 8 per cent above 1,134,000 reported for the preceding week, but 9 per cent below the 1,349,000 kill recorded for the same week in 1949. Prolast year. Production of lamb and mutton in the three weeks under comparison amounted to 10,500,000, 9,200,000 and 12,700,000 lbs., respectively.

NOV. MEAT EXPORTS-IMPORTS

The U.S. Department of Agriculture report of November exports and imports of meat:

or meac.	201	
	Nov. 1949 lbs.	Nov. 1948 lbs.
EXPORTS (domestic)-		
Beef and veal-		
Fresh or frozen Pickled or cured	520,944 472,912	199,914 201,150
Pork—	412,012	201,100
Fresh or frozen	172,614	484,904
cured	682,783	291,974
Bacon	361,375	551,959
Other pork, pickled or		000 400
Mutton and lamb	881,994 74,784	233,463 91,819
Sausage, including canned	14,104	91,019
and sausage ingredients	709,941	222,151
Canned meats—		
Beef	173,408	46,018
Pork	612,140	250,529
Other canned meats1	914,382	64,888
Other meats, fresh, frozen or cured-		
Kidneys, livers, and other ments, n.e.s	63,989	50.856
Lard, including neutral 4		15,116,856
Tallow, edible	900,552	
Tallow, inedible2	8,458,118	4,651,424
Grease stearin	109,010	
IMPORTS-		
Beef, chilled or frozen1		18,054,230
Veal, chilled or frozen Beef and veal, pickled or		1,230,370
Perk, fresh or chilled, and	185,400	
frozen	82,074	71.872
Hams, shoulders and bacon. Pork, other pickled or	469,846	26,040
salted	68,952	4,998
Mutton and lamb	871.591	345,199
Canned beef2	3,400,016	12,603,782
Tallow, inedible	123,000	
Includes many items which		of varying
amounts of meat.	r consist	or varying

Canned beef from Mexico not included in these statistics.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION1

Week anded January 7 1950 with comparisons

Week Ended	Be	ef	V	nal		Pork cl. lard)		Lamb		Total ment
Jan. 7, 1950 Dec. 31, 1949 Jan. 8, 1949	Number 1,000 226 194 269	Prod. mil. lb. 120.2 101.8 141.6	Number 1,000 90 78 129	Prod. mil. lb. 9.3 8.5 14.3	Numb 1,000 1,226 1,134 1,349		lb. .4 .1	Number 1,000 234 205 281	Prod. mil. 1b. 10.5 9.2 12.7	Prod. mil. lb. 310.4 272.6 358.9
		1	VERAG	E WEIG	HTS (LB.)			LARD	PROD.
Week Ended		ttle Dressed	Calv Live D		Live 1	gs Dressed		eep & ambs	Per 100 lbs.	Total mil. lbs.
Dec. 31, 1949 Dec. 24, 1949 Jan. 8, 1949	979	532 525 526	186 199 205	103 109 111	248 242 254	139 135 141	98 97 97	45 45 45	14.4 14.6 15.3	48.7 40.0 52.4
11950 product age weights of	ion is base	ed on the ding week	estimate.	d number	slaugh	tered fo	r the	current		on aver-

for the corresponding week last year. Cattle slaughter of 226,000 head was 16 per cent above 194,000 reported a week earlier, but 16 per cent below the 269,000 kill of the same week last year. Beef production was estimated at 120,-000,000 lbs., compared with 102,000,000 lbs. in the preceding week and 142,000,-000 in the period a year ago.

Calf slaughter of 90,000 head compared with 78,000 in the previous week duction of pork was 170,000,000 lbs. compared with 153,000,000 in the previous week and 190,000,000 in the same week last year. Lard production was computed at 43,700,000 lbs., compared with 40,000,000 reported a week earlier and 52,400,000 processed in the same period last year.

Sheep and lamb slaughter of 234,000 head compared with 205,000 head in the preceding week and 281,000 in the week

LIGHT AND MEDIUM HOGS CUT WITH PLUS MARGINS THIS WEEK

(Chicago coats and credits, first three days of week.)

For the second consecutive week, the cost of live hogs was lower while the total value of pork products was greater than a week earlier. As a result, light and medium hogs cut with plus margins -30c and 8c, respectively-and the margin for heavy hogs also improved.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs. credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

_	-180-2	220 lbs	-	_	220-	240 lbs.		240-270 lbs				
		Va	lue			Va	lue	Value				
Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Price per lb.	per p cwt. alive	fin. yield	
Skinned hams 12.6	29.2 33.0 27.5 8.9 8.5 9.4 27.3 14.5 8.8	\$ 5.07 1.40 1.23 3.33 3.03 	.65	12.6 5.5 4.1 9.8 9.5 2.1 3.0 2.2 12.3 1.6 3.1 2.0	89.5 22.7 28.3 31.9 25.6 15.5 7.5 8.9 8.5 9.4.1 14.5 8.8	\$ 4.98 1.25 1.16 3.13 2.43 .24 .27 .19 1.17 .39 .45 .45	.63	12.9 5.3 4.1 9.6 3.9 8.6 4.6 2.2 10.4 1.6 2.0 71.5	37.0 22.1 27.7 30.0 19.7 15.5 8.8 8.9 8.5 9.4 16.3 14.5	\$ 4.77 1.17 1.14 2.88 .77 1.33 .40 .30 .19 .98 .26 .42 .18 .45 \$15.24	\$ 6.70 1.64 1.58 4.02 1.08 1.86 .56 .49 .26 1.35 .36 .59 .25	
Cost of hogs	т	Per cwt, alive 16.15 .08 .85 .85 .17.08 .17.38 .30 .04	Per cwt. fin. yleld \$24.58 25.01 +8 .43 .06		81 81	er vt. lve 5.71 .08 .74 8.53 8.61 .08	Per cwt. fin. yield \$23.28 23.39 +\$.11		\$15. 15.	60 14 08 67 	Per cwt. fin. yleld \$22.22 21.31 \$.91	

CORRECTION IN LAST AMI PROVISION STOCKS REPORT

The American Meat Institute has announced the following corrections in its December 31 report of provision stocks (see THE NATIONAL PROVISIONER of January 7, 1950, page 32): December 31 stocks of frozen-for-cure picnics were 122 per cent of inventories two weeks earlier, 88 per cent of inventories a year earlier and 77 per cent of the 1939-41 average; total picnics were 114 per cent, 85 per cent and 73 per cent of the inventories for the same three periods, respectively; S. P. & D. C. frozen items were 142, 94 and 97 per cent of total stocks on the three previous dates; total cured and frozen-for-cure pork items were 116 per cent, 98 per cent and 79 per cent of inventories for the three previous periods, respectively, and the total of 370,200,000 lbs. of pork meats held was 118, 97 and 82 per cent of inventories on the three previous dates, respectively.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended January 7:

Week	Previous	Cor. wk.
Jan. 7	week	1949
Cured meats, pounds23,599,000	12,600,000	27,180,000
Fresh meats,	24,520,000	39,401.000
pounds	8,486,000	3,896,000

JAMISON COLD STORAGE DOORS at MERCHANTS REFRIGERATING COMPANY



Speedy handling in and out of storage is possible by use of trucks that pass in and out of the large openings equipped with equally large Jamisonbuilt doors.

FROZEN ORANGE JUICE COMING FROM -10° F.

The vestibule doors swing open to leave a truck load of frozen orange juice pass through. The overlap type Super Freezer Door is metal clad and is equipped with two Jamison E-Z-Open Fasteners.



USE OF TRUCKS

JAMISON COLD STORAGE DOOR CO. . Hagerstown, Md.



The oldest and largest builder of cold storage doors in the world.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS CARCASS BEEF

(4.0.4.			
		Jan. 1	
Native steers— Choice, 600/800		per	r lb.
Choice, 600/800		52	@55
Good, 500/700		431/2	@44
Good, 700/900		42	@44
Commercial, 500/	700	39	@42n
Utility, 400/up .		30%	@31
Commercial cows,	500/80	0.31	@32
Can. & Cut. cows.	north		
350/up		30%	@31
Bologna bulls, north	1		
600/up		36	@361/

STEER BEEF CUTS

500/800 lb. Carcasses	
(l.c.l. prices)	
Choice:	
Hinds & ribs	73
Hindquarters65	@68
Rounds48	@50
Loins, trimmed1.0	05@1.19
Loins & ribs (sets)1.	
Sirloins	88
Forequarters42	@44
Backs	@46
Chucks, square cut39	@44
Ribs	@97
Briskets40	@42
Good:	40
	55
Hinds & ribs	@52
Hindquarters47	
Rounds44	@48
Loins, trimmed70	@80
Loins & ribs (sets)65	@76
Sirloins	72
Forequarters39	@42
Backs41	@ 44
Chucks, square cut39	@44
Ribs	@68
Briskets	@42
Navels16	@22
Plates	@22
Hind shanks	20
Fore shanks	22
Bull tenderloins, 5/np99	@1.01
Cow tenderloins, 5/up99	@1.0

BEEF PRODUCTS

(l.c.l. prices)
Tongues, No. 1, 3/up, fresh or frozen24 @27 Tongues, No. 2, 3/up,
fresh or frozen
Brains 51/2 6
Hearts 19 @ 20
Livers, melected
Livers, regular36 @37
Tripe, scalded 6 @ 61
Tripe, cooked 7 @ 7
Kidneys 10
Lips, scalded 11
Lips, unscalded 71/2 8
Lungs 8 @ 8
Melts 8 @ 8
Udders 514@ 5

BEEF HAM SETS (I.c.l. prices) Knuckles 47½@48 Insides 44½@46 Outsides 45½@46

Outsides	***	2.5	*	*		*	*	*	*	ж.	*	*		۰	Acr.	3 47 10
	FA	NI.	_						-	_			-	r	S	
Beef ton	gues		e	0	rı	131	e	đ								@28
Veal brea																
6 to 12																@76 @88
Calf tong																@23
Lamb fri																@70
Ox tails,																14
Over %	lb.								*	*		÷	*	,	21	@22

WHOLESALE SMOKED

MEATS	
(l.c.l. prices)	
Hams, skinned, 14, 16 lbs., wrapped	@48
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped49	
Hams, skinned, 16/18 lbs., wrapped443	@47
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped473	
Bacon, fancy trimmed, brisket off, 8/10 lbs.,	4000
. wrapped39	@41
Bacon, fancy, square cut, seedless, 12/14 lbs.,	
Bacon, No. 1 sliced, 1-lb.	@361/2
open-faced layers43	@451/2
CALF & VEAL-HIDE	OFF

(l.e.l. prices)	
Choice, 80/15046	@47
Choice, under 200 lbs	@46
Good, under 200 lbs	
Commercial, 80/15036	@40
Commercial, under 200 lbs Utility, all weights27	@31

CARCASS LAMBS (l.c.l. prices)

Choice, 40/5046	60.40
Good, 40/50	047 044
CARCASS MUTTON (l.c.l. prices)	13
Good, 70/down	624 624 624

FRESH PORK AND PORK PRODUCTS

O - 1 - miles
(l.c.l. prices)
Hams, skinned, 10/16 lbs401/2@41%
Pork loins, regular,
under 12 lbs34 % @35
Pork loins, boneless53 @54
Shoulders, skinned, bone in.
under 16 lbs 284
Pienies, 4/6 lbs 2012
Pienies, 6/8 lbs 24
Boston butts, 4/8 lbs301/2@31
Boneless butts, c.t., 2/4421/648
Tenderloins
Neck bones 814 @ 814
Livers
Kidneys 9 @ 94
Brains 64@ 7"
Eara
Snouts, lean In 7 @ 7%
Feet, front 61/4 0 7"
-/4-0 1

SAUSAGE MATERIALS-FRESH

(l.c.l. prices)	
Pork trim., reg	4@16
Pork trim., guar. 50% lean. 16	@17
Pork trim., spec.	0
85% leans	@3314
Pork trim., ex. 95% leans43	@44
Pork cheek meat, trud26	@2614
Pork tongues	18
Bull meat, boneless44	@45
Bon'ls cow meat, f.c., C. C.	40%
Cow chucks, boneless41	@414
Beef trimmings	623314
Beef cheek & head meat,	0 12
trmd	27%
Shank meat40	@41
Veal trimmings, bon'ls361	4 @ 37 %

SAUSAGE CASINGS

(F. O. B. Chicago) (l.c.l. prices quoted to manufac-turers of sausage.)

Mirrow, mediums, 29@52 3.30@3.40
mm. 3.30@3.50 ms. 2.30@3.240
Medium, 32@35 ms. 2.30@2.40
Spe. medium, 35@35 ms. 1.65@1.75
Vide, 35@43 ms. 1.50@1.60
Export bungs, 34 in. cut. 28 @30
Large prime bungs, 34 in. cut. 7 @19
Medium prime bungs, 14 @15
Small prime bungs 9 @10½
Middles, per set, cap off. 45 @70

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs81	@84
Thuringer	48
Farmer	67
Holsteiner	67
B. C. Salami74	@79
B. C. Salami, new con	46
Genoa style salami, ch	81
Pepperoni	67
Mortadella, new condition	47
Italian style hams	69
Cappicola (cooked)	66

EEEAIRI CANS for MEAT PRODUCTS

PACK your meat products, lard or shortening in a Heekin lithographed or plain metal can. Heekin

offers you a complete can line in all sizes . . . plus the close personal service of Heekin Food Research experts.



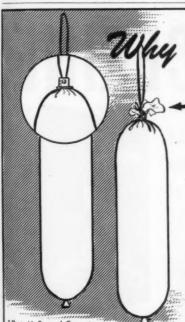








THE HEEKIN CAN CO., CINCINNATI 2, OHIO



Why Waste Sansage Casings?

Speed Up Ties 100%

Be Sure of Straight Hangs

Get 7% to 15% More Stuffing Capacity

Fastie CLOSURES AND LOOPS INCREASE

PRODUCTION—CUT COSTS THREE WAYS

Want to know how? Just mail this coupon with 25 of your sausage casings. Casings will be returned to you.

Hercules FASTENERS, INC.

1140-1146 EAST JERSEY ST. ELIZABETH 4, N. J.

The Griffith Laboratories C. A. Pemberton & Co., Ltd. (Toronta)
(Mexico, S. A., West Indies Distributor)
(Canadian Distributor)

HERCULES FASTENERS, Inc., 1140-46 East Jersey St., Elizabeth, 4, N. J.

I'm sceptical—want to be convinced, without obligation, that FASTIES will add extra profits.

 Name______
 Company______

 Title
 Address______

The National Provisioner-January 14, 1950

Page 31

TON AND T8 40%@41% 28½ 26½ 30½ 631 42½ 635 460 85 44 661 5½ 67 7 67 7½ 61½ 67 7 4 @45 4 @45 1 @41¼ 3 @33½ as 10@1.35 00@1.10 @12 @ 8 12@ 6 15@1.25 25@1.40 45@1.50 15@2.40 @30 @24

ES

AB8

@22 4@11½ @ 7 0@3.40 0@3.40 0@3.40 5@1.75 0@1.60 @39

@15 @10% @70

1950

AN OUTSTANDING ENGINEERING ACHIEVEMENT



ANDERSON'S MOLDED MEAT BASKET

- Steel reinforced, plastic molded in one piece, makes this basket practically indestructible
- Steam baths and periodic washings keep this basket sterilized
- Good for thousands of trips with loads of hundreds of pounds
- The ideal Basket for your meat products

101/2" deep, 20" wide, 25" long.

\$5.50 each f.o.b. Henderson, Ky. in lots of 25 to 500.

Prices subject to change without notice.

You will want to use these molded meat baskets because they can be easily cleaned; and because they are as strong as steel (of the same gauge) yet only weigh 6 ½ pounds.

Send your order today.

"MEAT BASKETS SINCE 1885"

MADE ONLY BY

The ANDERSON BOX & BASKET CO.
HENDERSON, KENTUCKY

230 FIFTH AVENUE • NEW YORK 1, N. Y.
MUTTAY HILL 5-4177



An ingenious, new carry-home unit with re-inforced handle hole... provides a ready carrier...invites mass display and increases the sale of canned goods.

For information, write to ...

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"THE PACKER'S PACKAGER"

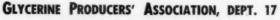
GLYCERINE

Free booklet tells where it fits in your business!

In hundreds of applications from flavoring to freezing, versatile glycerine is playing an increasingly important role in the food industry... and many of these applications can materially improve your product!

The story is told in one informative, up-to-date booklet -"Why Glycerine for Foods?"

Contains compact information on the physical properties of glycerine...its origin, development and chemistry...grades and their applications. 16 pages of practical, useful data—yours for the asking! Whether you're in management, production, or research...an expert on glycerine or thoroughly unfamiliar with the subject—you'll want this informative booklet. Write for your free copy—today!



295 Madison Ave. . New York 17, N. Y.

Pork sausa; frankfurter frankfurter frankfurter Bologna, ar Smoked itu New Eng. Minced lun-Tuague and Blood sausa

Polish saus

Good: 400-50 500-60 Comme

PA

Comme Cutter
Choice 200 I Good:

Choice 40-50 50-60 Good: 40-50 50-60 Comm Utilit

Good, Comm TRESH 80-120-FRESH LOIN:

> 10-1: 12-1: PICNI 4-PORK HAM. 12-1: 16-2: RACO

BACC 6-8-10-LARI Tier 50 1 1 lb

SINCERINE IN SANTON

DOMESTIC SA	USAC	3E	SEEDS AND	HERBS	
(l.c.l. prices		_	(l.c.l. pric	ces)	
Perk pansage, hog casing	-	361/4	(0.000		Ground
Pork sausage, bulk		3116		Whole for	
Pork sausage, butter, sheep casis	n#8	46	Caraway seed	20	25
		44	Cominos seed	25	31
Frankfurters, skinless .		41	Mustard sd., fcy	21	
		37	Yel, American	19	
Treme ortincial casing	865	@42	Marjoram, Chilean	67	74
		@42	Oregano	21	25
www. Wag Innch. special	E.W. 4363	@58	Coriander, Morocco,		
stlessed inncheon spec., c	644	@47	Natural No. 1	18	21
mores and Diood		38	Marjoram, French	70	76
steed sames Co		@39	Sage Dalmation		
		30	No. 1	92	99
notich anusage, fresh		34			
Polish sausage, smoked.	42	@48			_
1			CURING MA	TERIAL	8
SPICES					Cwt.
			Nitrite of soda in 425-	lb.	
(hasis Chgo., orig. bbls.	, bags	, bales)	bbls., del. or f.o.b.	Chicago	\$ 8.89
	hole	Ground	Saltpeter, n. ton, f.o.k	. N. Y.:	
- V 6	9	33	Dbl. refined gran		
	11	35	Small crystals		
	-	37	Medium crystals		
		06@39	Pure rfd., gran. nitra	te of soda	. 5.25
	2	36	Pure rfd. powdered n		
	11	66	noda	III	quoted
	16	61	Salt, in min. car. of 6		
Ginger, Airican			only, paper sacked		
Cochin Mace, fcy. Banda		* *	Granulated		Per ton
		1.28	Granulated		.\$19.80
		1.19	Medium Rock, bulk, 40 ton c		. 20.50
		30	Detroit	BIB,	10.00
and d		26	Sugar-		. 10.50
		40	Raw, 96 basis, f.o.b		
		18@64	New Orleans		. 5.65
		72	Standard gran., f.o		. 0.00
		62	refiners (2%)	100	8.05
	1.49	1.86	Packers' curing sugar		5.00
Pepper, white 2	18.5	2.95	bags, f.o.b. Reserve	La	
Pepper, Black		2.00	less 2%		7.60
	1.49	1.50	Dextrose, per cwt.		
	1.49	1.59	in paper bags, Chic	ago	. 7.20
			- F-F-1 number out		

PACIFIC COAST WHOLESALE MEAT PRICES

11101110		ALL MEAT	I KIOLO
	Los Angeles January 10	San Francisco January 10	No. Portland January 10
FRESH BEEF: (Carcass) STEER:			
Good: 400-500 lbs		\$44.00@45.00	\$
Commercial: 400-600 lbs.	-	43.00@44.00	42.00@43.00 39.00@41.00
Utility: 400-600 lbs		34.00@38.00	33.00@35.00
cow:			
Cutter, all wts	30.00@31.00	34.00@38.00 28.00@30.00	34.00@36.00 28.00@30.00
FRESH CALF: Choice:	(Skin-Off)	(Skin-On)	(8kin-Off)
200 lbs. down			41.00@43.00
200 lbs. down		44.00@46.00	41.00@43.00
FRESH LAMB & MUTTO	N: (Carcass)		
LAMB: Choice:			
40-50 lbs		43.00@46.00 40.00@43.00	$\frac{43.00@44.00}{41.00@42.00}$
Good: 40-50 lbs. 50-60 lbs. Commercial, all wts Utility, all wts	. 45.00@46.00 . 42.00@44.00	43.00@46.00 40.00@43.00 38.00@43.00 35.00@38.00	43.00@44.00 41.00@42.00 88.00@39.00 36.00@37.00
MUTTON (EWE):	. 10.00@12.00	33.001230.00	30.00@31.00
Good, 75 lbs. dn Commercial, 75 lbs. dn		24.00@28.00 22.00@24.00	18.00@20.00 17.00@18.00
FRESH PORK CARCASS		(Shipper Style)	(Shipper Style)
80-120 lbs 120-137 lbs	. 26.75@27.25	27.00@28.00 26.00@27.00	25.00@27.00
FRESH PORK CUTS NO. LOINS:	. 1:		
8-10 lbs	. 41.00@43.00	44.00@46.00 42.00@44.00 40.00@42.00	42.00@44.00 42.00@44.00 39.00@41.00
PICNICS: 4- 8 lbs		28.00@32.00	
PORK CUTS NO. 1:		25.000302.00	
HAM, Skinned: 12-16 lbs. 16-20 lbs.	. 45.00@48.00	(8moked) 52,00@54.00 50,00@52.00	(Smoked) 50.00@52.00 50.00@52.00
BACON, "Dry Cure" No	. 1:		00100 00000
BACON, "Dry Cure" No 6- 8 lbs. 8-10 lbs.	. 35.00@43.00	46.00@48.00 44.00@46.00	47.00@51.00 45.00@46.00
10-12 lbs	. 35.00@43.00		45.00@46.00
LARD, Refined:	. 13.00@14.00		14.50@15.00
50 lb. cartons & cans 1 lb. cartons	. 14.25@15.50	15,00@15.50 15,50@16.00	15.00@16.50

CARL PHILLIPS AND COMPANY, INC. **Packinghouse Brokers**

Specializing in Packinghouse Products in the Philadelphia Area

139 So. Third Street

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ST. JOHN SOLID ALUMINUM SANITARY MEAT SHOVEL

The all aluminum sanitary meat shovel is another new St. John development for the packing industry. Exceedingly strong though light weight, this shovel is made to stand up under the hardest use. Its beautiful mirror finish and the absence of dirt catching crevices make it easy to keep clean in accordance with inspection requirements. The shovel is available for immediate delivery. Order today. Easily Cleaned

- Mirrored Surface
- No Crevices for Dirt Particles to Lodge
- For Heavy Duty Use
- Beautiful

Write Direct or Contact Your Nearest St. John Distributor or Dealer!

Available to Dealers!

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ST. JOHN & CO.

5802 South Damen Avenue Chicago 36, Illinois



THE WORLD FAMOUS DANISH

CANNED

HAFNIA

IS AGAIN BEING IMPORTED TO The UNITED STATES

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See Us At Booth 65 N.N.W.G.A.'s Exhibition Atlantic City, N.J. January 27-31



The Hams Are Closely Trimmed Positively No Waste.

As Always: Produced Under Government Control Only rom Grain- and Milk-Fed Pigs.

HAFNIA HAM COMPANY, Inc.

105 HUDSON STREET

NEW YORK 13, N.Y.



STAINLESS STEEL

A new shape, in two sizes, has been added to our growing line of Stainless Steel Ham Boilers.

> E2WE 12-14 lbs. E2WDE...14-16 lbs.

Ask for booklet "The Modern Method."

HAM BOILER CORPORATION

Office and Factory, Part Chester, N.Y. . Chicago Office, 332 S. Michigan Ave., 4



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CHICAGO PROVISION MARKETS CASH PRICES

From The National Provisioner Daily Market Service

CARLOT TRADING LOOSE BASIS F.O.B. CHICAGO OR	
CHICAGO BASIS	4- 6 4- 8 ran
THURSDAY, JANUARY 12, 1950	6- 8 8-10
	0-10

W. S. C.	
REGULAR HAMS	
Fresh or Frozen	8.P.
8-1038½n 6-1238½n	38½n 38½n
2·14	38n 37n
BOILING HAMS	
Fresh or Frozen	8.P.
(6-18	35 ¼ n 33 ½ n 33 ½ n

29-22	33 1/21
SKINNED HAMS	
Fresh or Frozen	S.P.
10-12	41n 40%
12-14	391/2
16-18	37¾ 36n
20-22	36n 36n
92.24	35%
25-30	31n
inc	

OTHER D.S. MEA	TS
Fresh or Frozen	Cured
Regular plates12n Clear plates	12n 8n 12 @ 12½n 7½@ 7¾ 8 @ 8¼n

	PICNICS	
	Fresh or Frozen	8.P.
	2514	25 1/4 n
4-8	range231/3	***
6-8		22% @23n
8-10		21% n
10-12		21½n
12-14		21 1/2 n
	No. 2's	
inc		***

						1	8	ELLIES	
				F	'n	:6	g	h or Froze	n Cured
6-8								.291/2	31½n
8-10								.27% @28	30n
10-12								.26	28n
12-14		Ī						.24	26n
14-16								.21	221/2 @ 23
16-18		ľ						.191/4	21 @ 21 % n
18-20								.19	20½@21n
							G	R AMN.	D.S.

		14%
35-40	15n 14	61141/2
40-50	14½n. 14	@141/2
	FAT BACKS	
	Green or Frozen	Cured
6-8	8	8
8-10	8	8
10-12	9n	. 9
12-14	9½n	91/9
14-16	10n	10
16-18		11
		111%
	111/2	111/2

LARD FUTURES PRICES

MONDAY, JANUARY, 9, 1950 Open High Low

Open interest at close Fri., Jan. 6th: Jan. 172, Mar. 477, May 190, July 102, Sept. 10; at close Sat., Jan. 7th: Jan. 174, Mar. 473, May 199, July 106 and Sept. 14 lots.

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line

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10., 4

1950

TUESDAY, JANUARY 10, 1960

Jan.	10.7714	10.80	10.75	10.77%
Mar.	10.671/2	10.75	10.67%	10.75
Мау	10.65	10.85	10.65	10.821/2
July	10.80	10.95	10.80	10.95
Sept.				11.00b
Sal	es: 2,280	,000 lbs.		

Open interest at close Mon., Jan. 9th: Jan. 175, Mar. 476, May 188, July 111 and Sept. 15 lots.

WEDNESDAY, JANUARY 11, 1950 Jan. 10.80 10.92½ 10.65 10.92½ Mar. 10.75 10.90 10.60 10.85a May 10.87½ 10.95 10.65 10.90 July 10.97½ 11.05 10.82½ 11.02½ 8ept. 11.05 10.80 11.05b Sales: 4,400,000 1bs.

Open interest at close Tues., Jan. 10th: Jan. 180, Mar. 480, May 182, July 114 and Sept. 15 lots.

THURSDAY, JANUARY 12, 1950 10.80 10.55 10.60 10.55 10.60 10.70 10.72½ 10.55 10.57½ 10.55 10.57½ 10.55 10.57½ 10.87½ 10.95 10.95 10.95 10.95 10.95 10.95 10.95 10.90 10.90 10.90 es: 4,400,000 lbs.

Open interest at close Wed., Jan. 11th: Jan. 179, Mar. 472, May 190, July 114 and Sept. 16 lots.

FRIDAY, JANUARY 13, 1950

m. 10.50 10.60 10.50 10.55b ar. 10.50 10.70 10.50 10.224 ay 10.62 ½ 10.80 10.00 10.70 dly 10.70 10.85 10.70 10.773½ bett. 10.80 10.85 10.80 10.82½ bales: About 4,500,000 lbs.

Open interest at close Thurs., Jan. 12th: Jan. 175, Mar. 470, May 190, July 120 and Sept. 17 lots.

WEEK'S LARD PRICES

	P.S. Lard Tierces		Raw
Jan.	711.00n	9.371/a	8.871/n
Jan. Jan.	910.85n 1010.87½n	9.37½n 9.37½a	8.87½n 8.87½n
Jan.	1111.00n	9.37 ½a	8.87 ½n
Jan.	1210.70n 1310.65n	9.12½n 9.00	8.62½ II

CANADIAN **BACON PACT**

The 1950 bacon contract between Canada and the United Kingdom provides for the shipment of 60,000,000 lbs. to the United Kingdom at 29c per lb., according to the Office of Foreign Agricultural Relations. This quantity is considerably below the 160,000,-000 lbs. and the 36c stipulated in the 1949 contract. According to estimates, 1949 deliveries may reach 100,000,000 lbs., considerably less than the original target set in the trade agreement between the two countries.

Although the new contract covers 1950, it is very probable that the quantity stipulated may be reached before the end of the year since inspected slaughter in early 1950 may be 25 per cent greater than for a similar period in 1949, which is larger than the number originally expected.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chgo	13,00
Refined lard, 50-lb. cartons,	
f.o.b. Chicago	13.25
Kettle rend., tierces, f.o.b.	
Chicago	14.00
Lenf, kettle rend., tierces,	
f.o.b. Chgo	14.00
Lard flakes	14.25
Neutral, tierces, f.o.b.	
Chicago	14.25
Standard Shortening N. & S.	
Hydrogenated Shortening	14.00
N. & 8	



Standard STAINLESS STEEL SPIRAL CHUTES Move Meat Cuts...Fast...at Low Cost

Scientifically designed, properly pitched, sanitary and easily cleaned Standard Stainless Spiral Chutes move meat cuts from upper to lower floors — fast — and with no time or power costs. Available in many sizes and types. Get complete information - send for Bulletin NP-10.

STANDARD CONVEYOR COMPANY

General Offices — North St. Paul, Minn. Sales and Service in Principal Cities



CLIP COUPON BELOW

TO CUT HOG PROCESSING COSTS Try OLD BALDY Miracle Hog Scald

AT OUR RISK!

SOLD WITH AN IRONCLAD GUARANTEE

COME TO HEADQUARTERS FOR DEHAIRING HELPS!

Scrape hogs the easy way! Amazing OLD BALDY HOG SCALD cuts scraping time to less than half! It forces its way right down alongside the roots, loosening the entire hair. Scraping removes every trace. OLD BALDY produces a beautifully finished carcass, clean, but not slimy.



MARK

KOCH SUPPLY CO.

20TH & McGEE ST., KANSAS CITY 8, MO.

pounds of OLD BALDY at the price indicated. I will use it according to directions. If it does not prove satisfactory, you are to refund the entire purchase price or cancel the charge.

NAME	
FIRM	
ADDRESS	
CITY	STATE

PRICES 10 lb. ctn. per lb. . . . 50 lb. drum per lb. 344 100 lb. drum 300 lb. bbl.

per lb. 32¢ Prices F. O. B. Kansas City Write for Contract Prices on Larger Quantities



half-pound units of sliced bacon-Figge & Hud-welker Co., New York, N.Y.

Checkweighing Modern Checkweighing Scales deliver Solid Savings

The primary function of a checkweighing operation is accurate weights for each and every package . . . protection against overweight which affects profitable operation and underweight which affects customer satisfaction. Checkweighing costs are dependent upon sound floor planning, easy working conditions for personnel, and equipment that fits the operation. The heart of an efficient checkweighing department is scales, the right kind. Nothing will fog production line efficiency quicker than inadequate weighing units. Speed, accuracy and flexibility are imperative. These are the features built into EXACT WEIGHT Scales ... the features that deliver those solid savings in product, labor costs, and time.



EXACT WEIGHT Scale Model #253 -Designed and built exclusively for bacon packag-ing. Fully corrosion treated and stainless steel plat-Capacity ter.
3 lbs. to



400 W. Fifth Ave., Columbus 8, Ohio 2920 Bloor St., W Toronto 18, Canada

MARKET PRICES New York

WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)

											J	an.	pe		lb.	
Choice												.53	34	6	63	1/
Good												.44	1/2	GI	53	34
Commer	ci	al										.39	1	a	45	3/
Canner	å	e	u	bi	te	T						.30		6	37	3/
Bologna	b	ul	lls	B						*		.36	1/2	(1)	34	3/

BEEF CUTS

(l.c.l. prices)

Choice:	
Hinds & ribs65	@70
Rounds, N. Y. flank off 47	@49
Hips, full64	@67
Top sirloins60	@62
Short loins, untrimmed1.1	
Chucks, non-kosher43	@46
Ribs, 30/40 lbs96	@1.03
Good:	
Hinds & ribs	@58
Rounds, N. Y. flank off 42	@46
Hips, full55	@60
Top sirloins54	@58
Short loins, untrimmed66	@84
Chucks, non-kosher40	@42
Ribs, 30/40 lbs00	@75
Briskets	@38
Flanks	@18

FRESH PORK CUTS

(l.c.l. prices)	
VI	7estern
Hams, regular, 14/down, 40 Hams, skinned, 14/down, 42½ Picnics, 4/8 lbs. Bellies, sq. cut, seedless, 8/12 lbs. 28 Pork Ioins, 12/down, 35½ Boston butts, 4/8 lbs. 31½ Spareribs, 8/down, 30 Pork trim, regular, 16½ Pork trim, ex. lean, 95% 44	25½ @30 @38 @34 @32 @17
	City
Hams, regular, 14/down 42 Hams, skinned, 14/down 42 Shoulders, N. Y., 12/down. 30 Picnics, 4/8 lbs 26 Boston butts 4/8 lbs 34 Pork loins, 12/down 37 Spareribs, 3/down 34 Pork trim., regular 14	@46 @47 @32 @30 @37 @40 @37 @16

FANCY MEATS

	-	(1	ا	c	.1	L		p	r	k	:	1	8)									
Veal bread	ls,	u	IE	H	1	8	r	•		0	Œ									w		6
6 to 12	OB.				9		9		q											٠		8
12 ox. uj	p											0	0		9	9					1.	.0
Beef kidne	еув																۰		٠	۰		3
Beef liver	8, 1	H	1	e	c	t	e	d											۰			7
Lamb fries																		0	۰			5
Oxtails, un	nde	P		ą	6		1	b					4					۰	۰	۰		1
Oxtails, ov	rer	8	K	ľ	ì	b																3

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf	. fat in
100 to 136 lbs	25 1/2 60 27 1/2
100 to 136 lbs	25 14 6 971
172 to 188 lbs	251/4 (0.971)

LAMBS

		(l.	c	. 1	l,	p	P	10	2(91	B)	,		
Choice	lamb	18												44	@50
Good															@54
Legs,															@56
Hinds															60 62
Loins,	gd. 8	2 (: h	١.			0	0						.58	@63

	18.6.6.	Prices	***
Good, under Comm., under	70 lbs	bs	 Western 26@28
a commercy and			65.00

-SKIN OFF

(1.0	e.,	l,		p	r	1	CI	es	8)	200						
hoice carcass										.47	Western @51					
Good carcass					0	۰	٠	0	0	.43	6147					
Commercial car	re	A	81	8				0		.82	6142					

	-	1		c	.1		1	p	r	le	16	H	1)					
Shop fat			0.															.1
Breast fat .			*								×	×			×		8	.2
Edible suet																		
Inedible sue	t					٠						0		0	٠			.2

CORN-HOG RATIO

The corn-hog ratio at Chicago for barrows and gilts during December was 11.9, compared with 13.9 in November and 15.0 in December 1948. The three ratios were based on No. 3 yellow corn selling for \$1.296, \$1.157 and \$1.424 per bu., respectively, and barrows and gilts selling for \$15.38, \$16.04 and \$21.34 per cwt., respectively. The ratio for the year 1949 was 9.4, compared with 11.5 for 1948, based on No. 3 yellow corn selling for \$1.975 and \$2.031 per bu. for the two respective periods and bar-rows and gilts selling for \$18.62 and \$23.27 per cwt.

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JANUARY 11, 1950 All quotations in dollars per cwt.

BEEF: STEER:

Choice:											
350-500	lbs.										None
500:600	lbs.										None
600-700	lbs.									. 8	\$52,00-56.00
700-800	lbs.			0							54.00-57.00
Good:											
350-500	lbs.										None
500-600	lbs.										43.50-46.50
600-700	lbs.										43.00-47.00
700-800	lbs.							0			43.00-47.50
Commerc	ial:										
350-600	lhs.										35.00-41.00
600-700	lbs.			,							35.00-41.00
Utility:											
350-600	lbs.										None
ow:											
Commerc	loi	n1	n	,	uz.	4					29.00-33.00
Litility	all sw	† a	i di		4.0	٩	-		0		29.00-31.0
Chilley,	HAR W	200	2.0					0			BO. W. O. L. O.

VEAL-SKIN OFF:

Choice:							
80-110	lbs.						47,00-51.00
110-150	lbs.						
Good:							
50- 80	lbs.						None
80-110	1bs.						43.00-47.00
110-150	lbs.						43.00-47.00

Comme	rcial:										
	0 lbs. 0 lbs. 0 lbs.										32.00-37.00 37.00-42.00 38.00-42.00
Utility	all v	vi	is								28.00-33.00
CALF: All we	ights							0	0		None
LAMB:											
Choice:											
30-40 40-45	lbs						٠	a			None 47.00-50.00
45-50	lbs.					n	4		0		45.00-48.00
50-60	Ibs.			0						*	41.00-40.00

Good:													
													46.00-48.00
40-45	lbs.											ě	45.00-47.00
45-50	Ibs.										-		43.00-45.00
50-60	1bs.												40.00-44.0
Comme	ercial		8	ı	1	1	W	t	8				37.00-43.0
Utility	, all	W	t	8									None

MUTTON (EWE): 70 lbs. down: Comme Utility

FRESH PORK CUTS, LOINS NO. 1: (BLADELESS INCL.)

8-10											a			37.00-38.00
10-12	Ibs.										٥			37.00-38.00
12-16	lbs.													35.00-37.00
16-20	lbs.											L		30.00-33.00
Butts.	Boste)1	n	5	31	by	rl	le	1					
4-8	lbs.													30.00-34.00
Hams.	Skin	n	e	á		1	V	0	į	1	:		٩	
10-14	lbs.													42.00-44.00
Sparer	bs. 2	1	1	a	ı	i.		d	k	N	N	n		31.00-33.00

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00-48,00 00-47,00 00-45,00 00-44,00 00-43,00 ne

NO. 1:

00-38.00 00-38.00 00-37.00 00-33.00

00-34.00

1950

K

Heavy Webbed BEEF BLEEDING RAIL HANGERS

These rugged hangers are built to accommodate both 1/2"x3" and 3/8"x3" flat bleeding rails. Made of best grade cast iron, and reinforced along lines of greatest strain, they have construction plus-features that assure superior performance . . . longer!



BLEEDING RAILS GIVE YOU THESE EXTRAS ...

- Made of high grade open hearth steel
- High carbon content, rust and corrosion resistant
- Furnished with bolt holes and notched for switch, as required, with bolts, washers, nuts and lag screws for quick, easy installation.





Beef Bleeding Rail Switch for ½" x 3" and ¾" x 3" rail. Made of high quality cast iron. 14" radius. Weight 22 lbs. - extra heavy for constant, hard use.

Write for catalog on complete Tohtz line of slaughtering and packinghouse equipment.

R. W. TOHTZ & CO.

R-W Meat Packing Equipment 4875 Easton Ave. St . Louis, Mo.



The ONLY Hammermill Specifically Designed to Handle Tankage, Meat Scraps and Cracklings production time.

Auger discharge cuts labor costs.

Heavy-duty construction through-

MYERS-SHERMAN CO. STREATOR, ILLINOIS

311 12th STREET

—Special Design—

This new Apron was designed by meat cutters—from their requests and suggestions. Has several exclusive advantages.

Made of heavy drill coated both sides and impregnated with Neoprene-28 gauge.

Oil proof

Acid proof

Alkali proof

Has large shoulder patch for wiping knives after sharpening, or for table work large belly patch is provided. Has elastic snap strap to give freedom of movement.

Size-36" x 44"

Available in maroon or white.

NEW LOW PRICE - Per Dozen - Only \$23.76

We guarantee full satisfaction.

ASSOCIATED BAG & APRON CO.

> 220-226 W. Ontario, Chicago 10, III.

White Cotton Aprons

Full assortment of sizes and weights for men and

Write for new low prices.

BY-PRODUCTS—FATS—

TALLOWS AND GREASES

Thursday, January 12, 1950.

Buying interest in tallows and greases was rather good this week but failed to bring out very much product. The large soapers were standing pat at last week's levels (61/2c for fancy) in their bidding, but dealers and smaller factors were reaching for supplies at somewhat higher prices. Even the premiums, however, failed to attract many sellers and there was some feeling that still higher prices would not bring about any great expansion in offerings.

Some reports indicated that trading during the week totaled over 50 tanks with most of it going to dealers.

Monday's market was an indication of the trend for the week; offerings were scarce and firmly held at prices 1/4 @ 1/2 c over last reported sales. The market was still inactive on Tuesday but late in the day buyers raised their sights a little and a number of tanks of product moved on the following basis: fancy, 7c; special, 6%c, and yellow grease, 6c. The midweek session was dull with a little scattered trading. A few tanks of yellow grease sold at 6c delivered; a tank B-white, 61/4c delivered; fancy, 7c delivered. A few scattered tanks of choice white traded at 6%c; prime tallow at 6%c, and special at 6%c.

By Thursday producers generally were holding for ½c over the list and trading was practically at a standstill. There were late reports of a little business in fancy at 7c and yellow grease at 6c and one packer reported a bid of 74c for fancy.

TALLOWS: Edible tallow was quoted Thursday at 74@71/2c in carlots, delivered consuming points; fancy, 7c; choice, 6%c nominal; prime, 6%c; special, 61/2c nominal; No. 1, 61/4c nominal; No. 3, 6c nominal; No. 2, 51/2c n.

GREASES: Choice white grease was

quoted Thursday at 6% c in carlots, delivered consuming points; A-white, 61/2c nominal; B-white, 61/4c; Yellow, 6c; house, 5%c nominal; brown (50 f.f.a.), 5c nominal, and brown (25 f.f.a.), 5 1/4 c nominal.

BY-PRODUCTS MARKETS

(Chicago, Thursday, January 12, 1950.)

Blood

Digester Feed Tankage Materials

Packinghouse Feeds

Carlots. meat and bone scraps, bulk...\$ 105.00 meat scraps, bulk.......... 115.00@115.50 feeding tankage, with bone, bulk damage, with bone,

9% digester tankage, bulk 115.00@120.00

9% blood meal, bagged 1.50@ 1.60

bagged 1.60

Fertilizer Materials

High grade tankage, ground

Dry Rendered Tankage

																											ro				
Cake								۰											a		0						8	8	1.	90	į
Expeller	۰							۰	4		0						0			۰									l.	94	U
	4	c	3	Į,	91	H	1	3		g	n.	d	ı	-	G	1	110		S	à		•	Ŀ	a							

Calf trimmings (limed)	.\$1.75@ 2.00
Hide trimmings (green, salted)	
Sinews and pizzles (green, salted)	. 1.50
Cattle jaws, skulls and knuckles	
Pig skin scraps and trim, per lb	51/4

Animal Hair

l'er fon
Winter coil dried, per ton\$100.00@105.00
Summer coil dried, per ton 65.00@ 70.00
Cattle switches
Winter processed, gray, lb
Summer processed, gray, lb 7

*Quoted delivered basis.

FEDERAL OLEO LEGISLATION

One of the first bills being considered by the Senate is the oleomargarine bill already passed by the House which, if passed, would repeal all federal taxes

EASTERN FERTILIZER MARKET

New York, January 12, 1950

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Crude Crude Crude Count Texas
Corn oil
Soybean
Midw
Peanut
Coconut
Cottons

With export restrictions relaxed by the government, some business was done in meat scraps for export, with the result that cracklings advanced to \$2 per unit of protein, f.o.b. eastern points.

Little interest was shown for tankage and blood, but a better market was expected because of the export business,

Fertilizer manufacturers in many cases have had to cease operations due to a continuation of the potash strike

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniator

Ammonium sulphate, bulk, per ton, f.o.b. Production point
Blood, dried 16% per unit of ammonia 8.2 Unground fish scrap, dried,
60% protein nominal f.o.b. Fish Factory, per unit
Soda nitrate, per net ton, bulk, ex-vessel
Atlantic and Gulf ports
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk
Feeding tankage, unground, 10-12% ammonia,
bulk, per unit of ammonia 8.25

Phosphates
Bone meal, steam, 3 and 50 bags,
per ton, f.o.b, works
per ton, f.o.b. works
19% per unit
Dry Rendered Tankage

and license fees on both colored and uncolored oleomargarine and provide that restaurants use triangular pats for margarine and publish the fact when oleo is served. The prospect of adopting an excise tax reduction rider to the bill seems to be growing. Such action would probably kill the bill and make it easier for dairy-state senators to substitute a bill which would repeal federal margarine taxes but ban the shipment of colored oleo in interstate commerce.



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Cut Grinding Costs-insure more uniform grinding-reduce power consumption and maintenance expense-provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes-5 to 200 H.P.-capacities 500 to 40,000 lbs. per hr.

STEDMAN FOUNDRY & MACHINE WORKS 504 INDIANA AVE., AURORA, INDIANA, U. S. A.

VEGETABLE OILS

The vegetable oil markets this week were up and down with some products showing fractional gains and others substantial advances over a week earlier. The undertone was slightly easier early in the week, appeared to steady a little at midweek and then, after showing a little softness early on Thursday, firmed up again. The cotton oil market has been showing independent strength; the prospect of government lard purchases contributed somewhat to the general market tone this week.

ARKET

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, 1950

CORN OIL: Some trade was reported early in the week at both 11% c and 111/2c but sellers clung pretty tightly to the former price. Supplies were tight and there was a little trade at midweek at 11% c but neither buyers nor sellers

VEGETABLE OILS

Crude cotto																
Valley .																
Southeas									* 1				*	8		.118
Texas																
Corn oil, it													ě.		U	1341
loybean oil	, in t	anks,	1.0	.b.	10	ní	11	8,								
Midwest																
Peanut oil.	f.o.b	. Son	the	PB	M	11	ls	١.								. 131
Coconut of			oast	i												. 141
Cottonseed	TOOLS	197	0													
Midwest																11
East											٠	 				11

OLEOMARGARINE Prices f.o.b. Chicago

White domestic veget	al	ble	e.		 						2	16	25
White animal fat													
Milk churned pastry													22
Water churned pastry			0 1				0 4	۰		, ,	 		2

Thursday's quotation was 11%c nominal, or 1/4 c over last week. .

SOYBEAN OIL: After selling at 10%c at midweek, crude oil eased to 10%c later. February-March oil sold Wednesday at 10%c and April-June at 10%c. Bids, however, were generally 1/8@1/4c below these levels. The CCC announced this week that it purchased 3,111,000 lbs. of crude soybean oil during the week of January 3 to 6. Thursday's quotation was 10%c paid.

PEANUT OIL: While oil sold as high as 13c in the Southeast and Texas, and was even reported at 13 1/4 c in the Carolinas, the market eased later and offerings were marked down to 12%c and bids to 12%c. On Thursday the market was called 13c nominal, or %c over a week earlier.

COCONUT OIL: The market showed strength last week which carried over into the current period. Some oil traded early in the week at 14%c. At midweek January-February was offered at 14% c but buyers were 1/2c under this level. Thursday's quotation was 14c nominal, or more than 1c over a week earlier.

COTTONSEED OIL: Crude oil edged a little higher during the week after steadying and easing on several occasions. After sales at 11c at midweek the market receded a little. Thursday's crude quotations were Valley, 11c asked; Southeast, 11c asked, and Texas, 10%c

The closing N. Y. futures quotations

appeared inclined toward much activity. for the first four days of the week were as follows:

MONDAY	, JANU	ARY 9,	1950	
Open	High	Low	Close	Pr. cl.
Jan †12.80			112.75	12.85
Mar 12.85	12.90	12.75	12.75	12.83
May*12.85	12.92	12.73	12.74	12.85
July*12.85	12.93	12.74	*12.73	12.86
Sept 12.85	12.88	12.71	12.71	12.80
Oct*12.59	12.60	12.55	*12.51	12.62
Dec*12.57	12.55	12.50	12.50	12.51
Total calca: 990 a	ontracta			

Sept 12.85	12.88	12.71	12.71	12.80
Oct*12.59	12.60	12.55	*12.51	12.62
Dec*12.57	12.55	12.50	12.50	12.51
Total sales: 229 c	ontracts			
TUESDAY	, JANU	ARY 10	. 1950	
Jan†12.75			112.85	12.75
Mar*12.65	12.85	12.67	12.85	12.75
Mny 12.70	12.89	12.68	12.87	12.74
July 12.70	12.87	12.68	*12.85	
Sept 12,67	12.87	12.66	*12.82	12.71
Oct*12.40			*12.62	
Dec 12.48	12.55	12.48	12.55	12.50
Total sales: 124 c	ontracts			
WEDNESD	AY, JAN	UARY	11, 1950	
Jan †12.85			†13.00	12.85
Mar 12.90	13.09	12.85	•13.05	12.85
May*12.88	13.08	12.83	13.07	12.87
July 12.90		12.83	13.05	12.85
Sept 12.86	13.00		13.00	12.82
Oct*12.62	12.80	12.75		12.62
Dec*12.52	12.74	12.67	*12.74	12.55
Total cales: 318 c	ontracts			

To	U	11	ı.	76	n	E4	2.0	:: 919 C	ontracts.			
				,	T	1	ľ	URSDA	Y, JANU	ARY	12, 1950	
Jan.								13.00			112.85	18.00
								13.10	13.11	12.81	*12.85	18.05
May								13.10	13.10	12.80	*12.83	13.07
July	,							13.09	13.10	12.75		13.05
Sept.								13.05	13.07	12.75	12.85	13.00
Oct.			i					*12.78			*12.61	12.80
Dec.								•12.75	12.50	12.58	*12.58	12.74
200												

PROCESSED OILS TAXES

Taxes collected on coconut and other processed vegetable oils in November, 1949 totaled \$2,900,990.31 compared with \$768,719.87 collected in the same month last year, according to the Internal Revenue Bureau of the U.S. Treasury Department.

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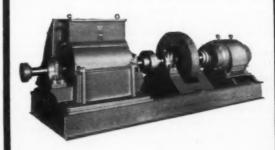
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1001 South Water . SAGINAW, MICHIGAN

HIDES AND SKINS

Demand and supply in close balance
—No price changes during week—
Trading sporadic and limited—Calfskins fairly active, also steady prices
—Small packer heavy hids and bulls
hard to move.

Chicago

PACKER HIDES: Early in the week packers held for higher prices, but as the week progressed and tanners refused to raise their bids, it was necessary for packers to lower their asking prices to develop trade. In view of the fact that hides are of poorer quality during this part of the year, some traders were of the opinion that the market was figuratively higher. All traders were in agreement that the supply and demand situation was in close balance, and some felt that unless our imports exceeded our exports, (last year 100,000 more hides were exported than imported) a tight situation would develop. This estimate was based on a lower kill this year, on consistent demand, and on the fact that normally we are a hide importing nation.

Two factors to consider in this estimate are: First the fact that some uses of hides are being supplanted by plastics and imitation leathers; the second factor deals with foreign supplies and the feeling is mixed in this regard. Some feel that Argentina, our most likely source of supply, is quite heavily committed and will not be able to export large quantities to the United States. Others feel that with the exchange rate becoming more favorable, and with British buying in the Argentina market cut from a year ago, we can anticipate an increase in exports from that direction

During the fore part of the week trading was limited to a few scattered sales. One involved a mixed car of light and heavy natives and was made at 23 and 20½c, Chicago basis. Another mixed car, composed of 2,200 Dallas natives and branded, sold at 27 and 26c. Some 1,200 Albert Lea heavy native steers sold at 21c, Chicago basis.

About midweek packers lowered their asking prices to last sales basis and trade developed mainly in butt branded, Colorados, heavy Texas steers and branded cows. It was estimated that about 13,000 branded cows were sold by two packers. Of the other three types, the total was approximately 10,000 hides. As mentioned previously, all sales were steady with Colorados moving at 18c, butt branded and heavy Texas at 18½c, and branded cows at 21c. Later, with two packers again involved, a total of 7,800 Colorados and 5,000 butts were sold at the same prices.

In scattered trading that also developed about midweek, heavy cows sold in amounts varying from 1,000 to 1,400 in the following way: 20 %c, f.o.b. St. Louis; 21½c, Chicago; 22c, Chicago, and one lot, with a few koshers included, at 21¼c, Chicago. In a trade of about the same proportions, 1,200 native steers, St. Paul, were sold at 21c steady. In a sale made last week but not previously reported here, three packers moved about 10,000 heavy native steers at 20½c, Chicago.

OUTSIDE SMALL PACKER: The small packer market was mixed with the lighter hides, particularly 37 to 38-lb. average weight, in fairly good demand. Demand decreased progressively as the weight of the hides increased; bull hides, like the heavier hides, were draggy and hard to move. Trade sources generally agreed that outside holdings were not large, and did not forsee any selling pressure developing in the near future. A few small trades of allweight hides were reported at a range of 19@20c.

PACIFIC COAST: Throughout last week it was reported that approximately 21,000 hides moved in California; in the North, sales of steer hides were generally at 15c, while in the South they were about ½c higher; cows sold at 18c and 18½c, all prices f.o.b. The movement was reported to have taken care of most offerings and there were indications that this market was stronger. One big packer reported bid overtures of 16 and 18½c for steers and

cows, 1/2c above the sales of last week

calf and kipskins: The largest sale of the week in any of the hide markets was one that involved 18,000 northern light calfskins at 70c, Chicago basis, steady with last reported sale. In smaller trades, 3,000 St. Louis light calf sold at 65 and heavy at 52½c, f.o.b. A load of 2,000 river calf sold at 50c for the heavy and 60c for the light. A small parcel of Springfield and Missouri calfskins, about 600, was moved at 65 and 52½c.

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Tanners were bidding 42½c, steady, for kipskins, but packers, with holdings limited, were firm at 45c. About 2,000 slunks were sold at \$3.45, up 5c from last week's sales. Hairless slunks were not traded, but this market was fully steady.

SHEEPSKINS: Offerings continued very limited. With demand more than ample to handle the available production, this market, although mostly steady, had a strong undertone. Interest in the anticipated trading in interiors next week is apparent, and expectations are that sales will be at least 25c higher than the last estimated price of \$3.85.

Late last week a mixed car No. 1, No. 2 and No. 3 shearlings sold at \$2.50, \$2.10 and \$1.70. This week straight car No. 1 shearlings sold at \$2.50. In a smaller trade some No. 2 shearlings sold at \$2.00.

Sales totaling about four cars of shearlings were made on the following basis: No. 1 shearlings at a range of \$2.50@2.70; No. 2 shearlings at \$2.15, and No. 3's at \$1.70. Some fall clips were included ranging from \$2.75@2.90. About a half car dry pelts was sold at 30c, steady with last reported sale. Pickled skins were showing more cockles, and, as a result, sold mostly at \$13.00, the bottom of last week's range.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 7, 1950, were 6,055,000 lbs.; previous week, 5,763,000 lbs.; same week 1948, 7,898,000 lbs.

Shipments for the week ended January 7 totaled 4,569,000 lbs.; previous week, 4,349,000 lbs.; same week last year, 6,033,000 lbs.



HASHER & WASHER

Heavy-duty, dependable Hasher-Washer combination driven from one motor. Structural steel throughout, including the cylinder,

including the cylinder, heavily hot-dipped galvanized. Washer is driven directly from the slow speed shaft of the hasher. Cylinders immediately available in standard lengths!

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HAM . BACON . LARD . SAUSAGE

N. Y. HIDE FUTURES

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MONDAY,	JANUARY	9, 1950	
Open	High	Low	Close
Mar19.35b	19.35	19.30	19.30
June18,60b Rept18,45b	18.65 18.50	18.65 18.50	18.65b 18.45b
Dec18.200		****	18.25b
Closing unchanged	to 7 points l	ower; sales	13 lots.

	TUESDAY,	JANUARY	10, 1950	
Mar	19.21b	19.30	19.01	19.30
Tonio	18.55b 18.40b	18.60 18.25	18.35 18.15	18.60 18.35h
Dec	18.20b	10.40	4111	18.15b
Closis	g unchanged	to 10 point	ts lower;	sales 24
Tells.			W 11 105	

	WEDNESDAY,	JANUAL	RY 11, 1950	
Mar	19.10b	19.40	19.25	19.40
Teamo		18.65	18.65	18.65b
Sept.	18.15b			18.45b
	18.00b			18.25b
Clo	sing 5 to 10 points	higher;	sales 7 lots.	
	THURSDAY	TANTIAR	V 19 1950	

		TH	UE	tB	DAY,	JA	AUR	RY	12,	1950	
Mar.]	19.	.55		9.64			.30	19.35
June]	8.	70b		$8.70 \\ 8.55$		18,	.55	18.62 18.40b
Sept. Dec.			1	18.	.50b .30b		8.00		_		18.20b
Clo	sing	g 3	to	5	points	s lov	rer;	sales	45	lots.	

		FRIDAY,	JANUARY	13, 1950	
Mar.		19.15	19.35	19.10	19.25
June		18.48	18.60	18.48	18.55
Sept.		18.25b	18.40	18.30	18.31
Dec.		18.00b	****		18.10b
Char	dne	7 to 10 po	ints lower:	sples 47 le	nt a

INSPECTED SLAUGHTER TOTALS

The U. S. Department of Agriculture reported December federally inspected slaughter as follows:

											I	December 1949	December 1948
Cattle												1,064,340	1,196,863
Calves			0		۰	0			0	0	0		572,405
Hogs .	٥	0	0			0	0	0	0	0			6,089,352
Skeep												1,057,810	1,328,678

Total 1949 slaughter of cattle and hogs was larger than that of 1948, but fewer calves and sheep and lambs were slaughtered in 1949 than a year earlier. Totals were as follows:

																1	949		1948
Cattle				٠												.13,2	21,63	9	12,993,755
Calves					0	0		۰	0		۰	o				. 6,4	49,23	8	6,906,728
Hogs .						۰	a			0				۰		.53,0	31,71	8	47,614,738
Sheep			9			0							a			.12,1	36,47	8	15,342,970

DANISH MEAT PRICES SOAR

Although some increase was expected in Danish meat prices since derationing November 21, the Office of Foreign Agricultural Relations of the USDA has reported that the increase has been much larger than anticipated. The derationing, combined with the elimination of maximum prices, removal of the pork subsidy and increased demand created by unlimited purchases, shot prices upward to a high level.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$16.50; the average, \$14.52. Provision prices were: Under 12 pork loins, 33@ 33½; 10/14 green skinned hams, 40¾@ 41¼; 4/8 Boston butts, 29@30; 16/down pork shoulders, 27½; 3/down spareribs, 28@28½; 8/12 fat backs, 8@9; regular pork trimmings, 14½@15; 18/20 DS bellies, 16½n; 4/6 green picnics, 25½; 8/up green picnics, 21½@22. P.S. loose lard was quoted at 9.00; P.S. lard in tierces, 10.65n.

Cottonseed Oil

The closing N. Y. futures prices were: Jan. 13.00n; Mar. 13.10; May 13.03; July 13.03; Sept. 12.97; Oct. 12.75; Dec. 12.62b, 12.67a. Sales totaled 252 lots.

LIVESTOCK CAR LOADINGS

A total of 7,965 cars were loaded with livestock during the week ended December 24, 1949, according to the Association of American Railroads. This was an increase of 520 cars over the same week a year earlier, and an increase of 836 cars over the week in 1947.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	k ended 12, '50	Previous Week	Cor. week, 1949
Nat. strs 211/4	@2314	21%@23%	26%@27%
	@18%	@181/2	@25n
Hvy. butt.	O 401/	C1011	CON
brnd'd strs	@1816	@181/2	@ 20
Hvy. Col. strs.	@18	@18	@2434
Ex-light Tex.			
strs	@25	@25	@26n
Brnd'd cows	@21	@21	24 1/2 @ 25
Hvy. nat. cows.21	@22	21 @22	24 1/2 @ 25
Lt. nat. cows 241/	@ 25 1/2	24%@25%	27 @271/2
Nat. bulls	@17%	@17%	@17n
Brnd'd bulls	@1634	@16%	@16n
Calfskins, Nor. 50 1/2	6 @ 70	501/2 @ 70	@60
Kips, Nor. nat.	@421/2	@ 421/2	@37%
Kips, Nor. brnd	@40	@40	@35
Slunks, reg	623.45	@3.40	
Slunks, hrls	@1.15	@1.15	@1.30

CITY AND OUTSIDE SMALL PACKERS

Nat. allwts21	69.99	20	@22	99	@24
Brnd'd allwts 20	@21		@21		@23
Nat. bulls15	@15%		@15%		@14n
Brnd'd bulls14	@14%		@141/2		@13
Calfskins44			@46n		@42
Kips, nat 34	accan		@35n 5@2.50	24	@28
Slunks, reg2 2 Slunks, hrls75	@1.00		61.00		@75

All packer hides and all calf and kipskins quoted on trimmed, selected basis: small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Allweights19	@ 20	181	46194			@21
Bulls	@111%		@12n			@12
Calfekins25	@27n	25	6027n			@27
Kipskins22	@24	22	@24	2	12	@23
All country hides	and sh	cins	quoted	on	flat	trim-

SHEEPSKINS, ETC.

Pkr. shearlgs.,		
No. 12.50@2.70		2.00@2.50
Dry pelts @30n Horsehides,	@30n	27 @28
untrimd11.00@11.50	11.50@12.00	10.00@10.25



QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

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LIVESTOCK MARKETS Meekly Review

Lambs on Feed Decline 7 Per Cent From Year Ago to the Lowest Level Since 1922

ALL but a few states show reductions in the number of sheep and lambs on feed for market in the United States on January 1, and some states in the West show substantial reductions. As a result, the number on feed on that date was 7 per cent less than last year and the smallest number on feed since 1922. The number is estimated at 3,733,000 head or 270,000 head less than in 1948.

In the 11 Corn Belt states, the estimated number on feed January 1 is 2,384,000 head, a decrease of 84,000 head or 3 per cent from last year. Lamb feeding in the Corn Belt presents a somewhat unusual pattern this year, with the states showing increased lamb feeding as follows: Wisconsin, up 31 per cent; Kansas, up 28 per cent; Illinois, Michigan and Minnesota, each up 5 per cent. Ohio and South Dakota are feeding the same number as last year, while decreases are as follows: Iowa, down 10 per cent; Missouri, down 15 per cent; Nebraska, down 24 per cent, and Indiana, down 25 per cent. In New York the number is down 20 per cent.

Shipments of sheep and lambs into the 11 Corn Belt states during July-December were 5 per cent below the same months last year. Inshipments during December were 40 per cent below last year and the lowest figure for the month on record starting in 1939. Inshipments were relatively early this year, and in the eight Corn Belt states for which complete records are available, there is a marked shift from last year in the pattern of the feeder lamb movement. During July-September, 54 per cent of the inshipments were received, compared with 43 per cent last year, and during October-December 46 per cent were received, compared with 57 per cent a year earlier.

The number of lambs on feed in the wheat pasture areas of the Great Plains is larger than last year, with Kansas feeding 394,000 head on January 1 compared with 202,000 head last year. The supply of feeder lambs has been an important limiting factor in the wheat pasture operation. Wheat pasture lamb feeding in Nebraska and eastern Colorado is on a low level, while Texas and Oklahoma both show more lambs on feed than last year.

In the West, Colorado shows a small increase over last year, while in California lamb feeding is down 16 per cent. Lamb feeding in the North Platte Valley of Nebraska and Wyoming is slightly larger than last year. Of the remaining western states, only Oregon has more lambs on feed this year than last, while the other western states show reductions of 4 to 53 per cent.

Weather to January 1 was very favorable to lamb feeding and gains have been good. In the Southwest, wheat pastures have supplied abundant feed and there has been very little shifting of lambs such as occurred last year due to heavy winter storms. Feed supplies in the Corn Belt and West are abundant except in a few local areas. Feeder lambs came off the ranges during the past fall at heavier weights than usual.

HOG PRICES BELOW SUPPORT

The hog price average at the seven markets which are used to determine the support guide prices fell 25c below the guide level on Thursday of this week after having hovered at or near the level on the two previous days. On Tuesday the average at the seven markets was on a par with the \$15.25 support guide price for the week, but it averaged 10c higher on Wednesday.

Pork Supplies in First Months of 1950 May Be Smaller than Last Year

Although the BAE report of the 1949 fall pig crop and the estimated 1950 spring pig crop points to larger port supplies in 1950 than a year earlier, the pork supply for the first two or three months of 1950 is likely to be smaller than the corresponding months of 1949, according to the Bureau's latest report of the livestock and meat situation. Cattle slaughter and beef supplies the first part of 1950 may also be smaller in some months than a year earlier and about the same in others since the weights of feeders averaged lighter this year, resulting either in marketings being deferred a few weeks or lighter slaughter weights.

Hog slaughter and pork production in the next two or three months will depend upon how many hogs of the spring pig crop of 1949 remain to be marketed. The number of hogs over six months of age on farms on December 1, 1949 was about the same as a year earlier. This age group includes the sow and gilts that will farrow the coming spring crop, and since the report of farmers' intentions indicates that 647, 000 more sows will farrow this spring than last, it follows that slaughter early in 1950 will be reduced from last year by about that amount.

H

It is not likely that hog slaughter through January will hold to the December level, according to the BAE, and February slaughter will also be down. Marketings of June and July pigs may add to March slaughter, but the volume for that month will be markedly under current levels. Average slaughter weights of hogs continue a few pounds lighter than a year earlier, and if this trend prevails through the first few months of 1950, pork production may be even smaller than would be expected because of reduced slaughter.

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
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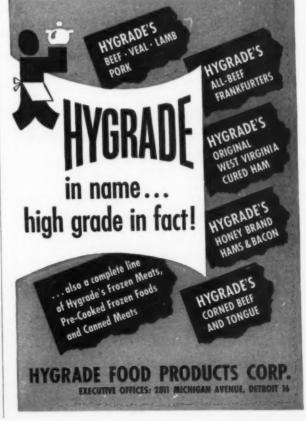
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, January 11, 1950, reported by the Production & Marketing Administration:

Administration:					
HOGS (Quotations based of hard hogs) St. L. Na	n tl. Yds.	Chicago	Kansas City	Omaha	St. Paul
BARROWS AND GILTS:					
180-200 lbs 16.25 200-220 lbs 16.25 220-240 lbs 15.75 240-270 lbs 15.00	-15.50 15 -16.50 16 -16.50 16 -16.50 15 -16.35 15 -16.25 14 -15.25 14 -14.50 14	.00-15.75 4 .00-16.25 .00-16.35 .00-16.35 .90-16.35 .25-16.10 .75-15.50 .40-14.90 .25-14.60 .00-14.35	15.00-15.75 15.50-16.00 15.75-16.00 15.75-16.00 15.50-16.00 15.00-15.75 14.25-15.25 14.00-14.50	14,50-15,50 15,00-15,75 15,25-16,00 15,25-16,00 14,75-15,50 14,25-15,00 14,25-15,014,50 13,50-14,50	\$
Medium: 160-220 lbs 14.00		.00-16.00		13.75-15.50	
SOW8: Good and Choice: 270-300 lbs 13.50 300-330 lbs 13.52 360-400 lbs 12.25	only 13 -13.50 12	.25-13.75 .00-13.50 .75-13.25 .50-13.00	13.00-13.25 13.00-13.25 13.00-13.25 12.75-13.00	12.25-13.25 12.25-13.25 12.25-13.25 12.25-13.25	12.75-13.25 12.75-13.25 12.75-13.25 12.75-13.25
Good: 400-450 lbs 11.75 450-550 lbs 11.00	-13.00 11 -12.50 10	.75-12.50 .75-12.00	12.50-12.75 12.25-12.50	12.25-13.25 12.25-13.25	12.25-13.00 12.25-13.00
Medium: 250-550 lbs 10.50	-13.00 10	.00-12.00	12.00-13.00	11.75-13.00	
PIGS (Slaughter): Medium and Good: 90-120 lbs 11.00	-13.50 11	.00-14.50	******		
SLAUGHTER CATTLE, V	EALERS	AND CAL	LVES:		
STEERS, Choice: 700- 900 lbs 30.00 900-1100 lbs 31.00 1100-1300 lbs 31.00 1300-1500 lbs 31.00	-36.00 33 -36.00 34	.00-38.00 .50-40.00 .00-40.00 .00-40.00	31.00-36.50 32.00-38.50 32.00-38.50 32.00-38.50	31,50-36,50 32,50-38,50 33,00-39,50 33,00-39,50	30.50-35.00 31.00-37.00 31.00-37.00 30.50-35.00
STEERS, Good:					
900-1100 lbs 25.00 1100-1300 lbs 25.00	-31.00 26 -31.00 26	3.00-33.50 3.00-34.50 3.00-34.50 3.00-34.50	24.50-31.50 24.75-31.50 24.75-32.50 24.50-32.50	25.50-31.75 25.00-32.50 24.50-32.50 24.50-32.50	24.00-31.00 24.00-31.00 24.00-31.00 23.50-31.00
STEERS, Medium: 700-1100 lbs 20.00 1100-1300 lbs 20.00	-25.00 20 -25.00 20	0,50-26.00 0,50-26.00	19.50-25.00 19.00-25.00	19.50-25.00 19.50-24.25	19.00-24.00 19.00-24.00
STEERS, Common: . 700-1100 lbs 18.00	-20.00 18	3.50-20.50	17.00-19.50	17.00-19.50	16.50-19.00
HEIFERS, Choice: 600- 800 lbs 29.00 800-1000 lbs 29.00	-34.00 29 -34.00 29	0,00-32,50 0,50-35,00	28.50-33.50 28.50-34.50	28.00-32.00 28.00-32.00	27.50-31.00 27.50-31.00
HEIFERS, Good: 000- 800 lbs 24.50 800-1000 lbs 24.50	-29.00 24 -29.00 24	1.00-29.50 1.50-29.50	24.00-28.50 24.00-28.50	23.75-28.00 23.75-28.00	23.00-27.50 23.00-27.50
HEIFERS, Medium: 500- 900 lbs 19.00	-24.50 19	0.50-24.50	18.50-24.00	18.00-23.50	18.00-23.00
HEIFERS, Common: 500- 900 lbs 17.00	-19.00 17	7.50-19.50	16.50-18.50	16.00-18.00	16.00-18.00
COWS (All Weights): Good	-17.00 16 -16.00 15	7.00-18.25 5.00-17.00 5.25-16.00 5.00-15.25	16.50-18.00 15.50-16.50 15.00-15.50 12.50-15.00	16.00-17.25 15.00-16.00 14.25-15.00 12.00-14.25	16.00-17.50 15.00-16.00 14.50-15.00 12.50-14.00
BULLS (Yris, Excl.), Al	1 Weights			12100 23120	12100 14100
Beef, good 19.50 Sausage, good 19.50 Sausage, medium. 18.00 Sausage, cut. &		0.00-22.50 1.50-22.50 0.50-21.50	18.50-19.50 19.00-20.00 17.50-19.00	18.00-20.00 $20.00-21.00$ $18.00-20.00$	19.50-21.00 18.50-19.50
com 15.50	-18.00 16	3,50-20.50	15.00-17.50	15.50-18.00	15.50-18,50
VEALERS, All Weights: Good & choice 27.00 Com. & med 17.00 Cull, 75 lbs. up 13.00		0.00-32.00 3.00-29.00 0.00-23.00	$\begin{array}{c} 25,00\text{-}27.00 \\ 19,00\text{-}25.00 \\ 13,00\text{-}19,50 \end{array}$	24.00-27.00 17.00-24.00 14.50-17.00	24.00-31.00 17.00-24.00 13.00-17.00
CALVES (500 lbs. down) Good & choice 23.00 Com. & med 16.00 Cull 12.00	-26.00 24 -23.00 16	3.00-24.00	22.00-24.50 17.00-22.00 13.00-17.00	21.00-24.50 16.00-21.00 14.00-16.00	17 00-21 00
SLAUGHTER LAMBS AN	D SHEET	P:1			
LAMBS: Good & choice* 21.73 Med. & good* 20.25 Common 17.00	5-24.00 25 5-22.75 21 5-20.25 18	2.00-24,50 1.00-23,50 8.00-21,00	21.75-22.50 19.50-21.50 17.00-19.25	20,50-23,90 20,00-22,00 19,50-20,50	20,00-24,25 20,75-23,25 16,00-20,25
EWES (Wooled): Good & choice* 9.06 Com. & med 8.06 ² Quotations on wooled s and wool growth, those on *Quotations on slaughte	0-12.00 11 0-10.00 1 tock based	1.00-13.50 0.50-10.50 1 on anims ock on ani	11.50-12.00 9.50-11.25 als of current mals with No	11.00-12.00 9.00-11.00 seasonal mi . 1 and 2 pe	11.25-12.50 8.50-11.00 arket weight

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 18 centers for the week ending January 7, 1950:

		-	
	Week ended Jan. 7	Prev. week	Cor. week, 1949
Chicago‡ Kansas City‡ Omaha•‡	17,947 16,066 17,693	17,063 15,765 16,825	21,866 20,994 17,105
East St. Louist	5.958	6.295	6,570
St. Joseph‡	7,507 8,740	7,954 7,775	8,441 7,144
Sioux CityI	8,740	7,775	7,144
Wichita‡ New York &	3,615	2,437	3,836
Jersey Cityt.	5,355	4,906	5,998
Okla. City*‡	4,151	2,986	9,428
Cincinnati§ Denver‡	3,520 7,787	3,327 6,093	4,982 6,316
St. Pault	14,111	12,070	12,680
Milwaukee‡	3,399	2,340	3,543
Total	115,849	105,836	128,903
	nogs		
Chicago:	51,268	54,516	57,459 10,736
Kansas Cityt Omahat	51,268 11,256 67,285	10,518	10,736 59,413
East St. Louis‡	28,321	48,945 $31,272$	30,688
St. Joseph‡	35,480	26,940	28,146
Sioux City1	37,987	27,532	47,989
Wichita‡ New York &	8,568	2,437	4,729
Jersey City†.	37,600	35,802	31,366
Okla. Cityt	11,182	10,195	15,408 $12,799$
Cincinnatif Denver‡	11,161 $15,412$	10,779 20,390	9.611
St Pault	65,841	60,423	50,113
Milwaukee‡	6,210	4,643	6,782
Total	387,571	344,492	365,239
	SHEEP		
Chicagot	9,107	11,654	13,055
Kansas City‡ Omaha‡	17,577	12,745 13,456	18,345 11,375
East St. Louis.	11,764 6,716	9,254	8.437
St. Joseph‡ Sioux City‡	11.174	11,990	12,519 7,314
Sioux City: Wichita:	6,652	5,365 2,080	3,126
Wichita‡ New York &	3,461	2,080	0,120
Jersey Cityt.	36,660		40,833
Okla. City‡	468		17,900
Cincinnatis Denver:	$\frac{215}{7,553}$	7,283	10,786
St. Pault	11,097	12,549	6,592
Milwankee‡	1,627	1,485	727
Total	124,071	121,381	185,294
*Cattle and c	alves.		
†Federally is cluding directs		l slaugh	ter, in-
‡Stockyards s		local sla	ughter.
§Stockyards slaughter, incli	rece	ipts fe	
-		_	
LIVEST	OCK	DRIC	EC

LIVESTOCK PRICES AT LOS ANGELES

Cows.	med.	&	g	d				. 18.00@ 20.00	
Cows,	com.							. 15.75@17.50	
Cows,	canne	rs			۰	۰		13.00@15.50	
CALVES	4:								
Vealer								.\$26,00@31.00	
HOGS:									
Gd. &	ch., :	200	0-5	99	5			. \$16.50@17.50	

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, January 12: CATTLE:

CATTLE:
Steers, ch
Steers, gd. & ch 28.00 only
Steers, med. & gd 23.75@26.50
Heifers, com. & med 19.00@22.50
Cows, gd 16.50@19.00
Cows, com. & med 13.50@16.00
Cows, can. & cut 11.50@13.50
Bulls, gd 19.00@22.50
Bulls, com. & med 16.00@19.50
CALVES:
Vealers, gd. & ch\$29.00@35.00
Com. & med 20.00@29.00
Culls 13.00@20.00
HOGS:
Gd. & ch., 180-240\$16.25@17.25
Sows, 400/down 13.50@13.7
SHEEP:
Lambs, gd. & ch., wooled

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current in comparative periods:

		REC	EIPTS		
		Cattle	Calves	Hogs	Sheep
Jan.	6	1.792	343	21,694	1,901
Jan.	7	196	9	5,614	T-361
Jan.	9	14,422	627	25,631	6,720
Jan.	10	12,083	690	31,150	7,000
Jan.	11	8,000	500	22,000	5,000
	12		500	24,500	5,566
•We	ek so			-	-
far		38,805	2,317	103,281	94 904
Wee	k ago.	26,149	1,383	62.883	11 500
1949		35,363	2.1766	759, 26500	10.424
1948		39,557	4,121	81,772	14,847
		g 965	cattle	e. 2	calves
19.17	8 hogs	and 1	.872 at	th deal	book A

	SHIP	MENTS	3	
	Cattle	Calves	Hogs	8
		77		
	425		882	
	3,108	100	4,308	- 5

Armou Cudah swift Wilson Centra Others

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1949

Jan. 10 3,351 Jan. 11 3,161 Jan. 12 2,000	84 26 50	4,675 2,148 4,000	2,292 2,614 2,000
Week so far11,620 Week ago. 8,090 194912,287 194811,157	220 147 265 317		9,542 3,807 10,352 4,591
TANHARY	PECI	PTDTO	

| 1950 | 1940 | 1950 | 1940 | 1950 | 1940 | 1950 | 1940 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 | 1950 |

Cattle Hogs Sheep			21,333 34,200 14,865	23,850 23,914 18,002
CHIC	CAGO	HOG	PURC	HASES
Supp cago,	plies of week e	hogs nded T	purchased hursday,	at Chi- Jan. 12:
		We	ek Ended	Prev.

ago, week	Wee	ek Ended lan. 12	Prev. week
'nckers' pu hippers' pu			49,524 16,802
Total	1	02,035	96,221

CANADIAN KILL

Inspected slaughter in Canada, week ended December 31:

	CATTLE	
	Week Ended Dec. 31	Same Week Last Year
	Canada 7,160 Canada 7,654	7,539 7,206
Total .	14,814	14,745
	HOGS	
	Canada32,616 Canada59,118	23,929 35,506
Total	91,734	59,426
	SHEEP	
	Canada1,333 Canada2,383	2,308 2,902
Total	3,716	5,205

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended January 7:

Cattle	CHIVES	Hogs*	pecch
Salable 521	424	836	739
Total (incl. directs) 3,209	2,927	18,467	24,818
Previous week: Salable 300 Total (incl.	807	735	985
directs) .4,052	3,389	19,937	21,333
#Including bogs	at 21at	etront	

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coss markets, week ending January 5:

-		0.00.0	 Carves		
	Angeles.		9 425	1,400	1.010
	Francisco		0 15	1,350	1.25
1708.14	E SHIPCIBL	9.0	 0 40	2,000	and an

ESTOCK t the Chicago

Hogs She 21,694 1,901 5,614 30 25,631 6,70 31,150 7,80 22,000 5,00 24,500 5,50

103,281 24,866 62,883 11,52; 79,890 19,476 81,772 14,86 e, 2 calves

7,161 1,10 882 39 4,308 2,766 4,675 2,22 2,148 2,614 4,000 2,000

JRCHASES hased at Chi-day, Jan. 12: inded Pres 12 week 49,524 66.25

KILL ter in Can. cember 31:

7,539 14,745 23,920 35,506 59,426

2,308 2,902 5,295 CEIPTS

lable live-City and rk market nuary 7:

s Hogs* Sheep

836 729 18,467 24,818 735 96 19,937 21,33 t street.

IVESTOCK Pacific Continuary 5: es Hogs Sheep 25 1,400 15 75 1,000 1,00 15 1,350 1,35

y 14, 1950

PACKERS' **PURCHASES**

Purchases of livestock by packers at principal centers for the week ending Saturday, January 7, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO
Armour, 14,753 hogs; Swift, 5,877
hogs; Wilson, 4,140 hogs; Agar, 7,591
hogs; Shippers, 20,636 hogs; Others,
18,907 hogs.

Total: 17,947 cattle; 1,634 calves; 71,904 hogs; 9,107 sheep.

KANS	AS CIT	Y	
Cattle	Calves	Hogs	Sheep
Armour . 2,903 Cudahy . 2,333 Swift . 1,078 Wilson . 1,574 Central . 1,526 Others . 4,832	558 450 642 162	1,894 1,783 2,853 1,270 3,456	2,928 966 4,956 3,196 5,52
Tetal14,246	1,820	11,256	17,57

Cattle & Calves	Hogs	Sheep
Armour 5,053 Cudahy 4,153 swift 2,895 Wilson 2,520	14,085 7,908 8,844 5,091	5,993 1,926 4,102 612
Bagle 25 Greater Omaha 113 Heffman 79 Rethachild 472	***	• • • •
Roth		
Others Total16,488	11,337 47,265	12,633

		Cattle	Calves	Hogs	Sheep
Armour		2,578	564	10,750	3,838
Swift .		2,500	993	6,466	2,689
Hunter				6,346	189
Beil				2,641	
Laclede			***	841	
Sieloff				1,277	***
Others		3,039	202	4,788	486
Shipper	8	2,324	1,006	14,421	484
Total		11,321	2,765	47,530	7,636

	13.41 0	ODDER T	ь	
	Cattle (Calves	Hogs	Sheep
Swift Armour Others	2,659	234 197 161	9,893 9,618 5,114	7,998 3,176 1,712
Total Does not direct.				12,886 bought

SIOU	X CIT	Y.	-
Cattle	Calves	Hogs	Sheep
Cudahy 3,508 Armour 2,862 Swift 1,918 Others 320 Shippers 7,954	38	15,022	2,078 2,103 1,657
emphers 1,004	91	20,200	101
Total16,562	127	65,952	6,622
WI	CHITA		
Cattle	Calves	Hogs	Sheep
Cudahy 1,583 Guggen-	331	7,772	3,461
helm 610			

Total	4,263	331	9,433	3,605
Others	648		865	144
Pioneer	1.203			
Sunflower	12		32	
Dold	130	0.00	764	
Ostertag.	77			
belm	610			

0	KLAH	OMA CI	TY	
	Cattle	Calves	Hogs	Sheep
rmour Vilson	1,541	189	247 249 600	189 279
Total Does no	t inch	ade 380	cattle	. 171

	Cattle	Calves	More	Cheen
		Carves		unech
Armour	. 201	***	246	***
Codahy	. 459	* * *	55	
wift	. 127	73	222	000
Wilson	. 267			000
icme	471	***	***	
Atlan	491			
Hougherty	. 95		342	
oast	. 186	11	346	
Harman .	. 236			
Her	. 103		87	
Union				***
Dited	. 361	11	173	
Others	. 3,031	387	146	
Total	6,028	482	1,617	***

DENVER

	Cattle	Calves	Hogs	Sheep
Armour		68 66	3,464 6,162	6,913
Cudahy	. 1,149		4,296	282
Wilson Others	. 3,139	122	4,766	375
Total	. 7,179	303	18,688	11,457

	CINC	INNAT	I	
	Cattle	Calves	Hogs	Sheep
Gall's		***	***	180
Kahn's				
Lohrey			685	
Meyer			***	***
Schlachter		114		17
National.		3		222
Others	. 2,269	537	11,562	32
Total	. 2,614	654	12,247	229
Does no and 152 I shipments	t includ	e 1,249 ught d	irect. 1	Market

	ST.	PAUL		
	Cattle	Calves	Hogs	Sheep
Armour		2,813	22,415	3,401
Bartusch	. 897	822		1,070
Rifkin	. 776	88		
Superior . Swift Others	. 4,212	3,726	$33, 393 \\ 10,033$	$\frac{2,852}{3,774}$
Total	. 1,411	10,935	65,841	11,097
	FORT	WORT	H	
	Cattle	Calves	Hogs	Sheep
Armour Swift Blue			136 1,487	
Bonnet.			152	***
City	. 330		46	***
Rosenthal	. 165	21		0 0 0
Total	. 2,139	1,246	1,821	2,643

Total	4,100 1,	1,02	1 2,01
TOTAL	PACKER	PURCH	ASES
	Week ended Jan. 7	Prev. week	Cor. week. 1949*
Cattle Hogs Sheep	379,374		140,01 $436,65$ 109.85
*Does no	t include	Los Ange	les.

CORN BELT DIRECT TRADING

Des Moines, Ia., January 12. -Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, goo	d to		ci	h	0	Ēd	26	9 :					
100-180	lb.	9			0	0	0	0	0				\$13.15@15.00
													14.50@15.45
													13.60@15.25
300-360	16.	0	0				0	0	0	0	0	0	13.25@14.50
Sows:													
													\$12.75@13.35
400-550	lb.						8						10.25@12.50

Receipts of hogs at Corn Belt markets were:

							e	This week timated	Same day last wk. actual
Jan.								75,000	52,000
Jan.	7	٠			į.			69,500	51,500
Jan.								80,000	Holiday
Jan.								70,000	106,000
								80,000	87,000
								70,000	71,000

LIVESTOCK RECEIPTS

Receipts at major markets: AT 20 MARKETS, Week Ended:

								0	38	ıí	t	1	e				I	I	0	g	8				Sh	ee	p.
Jan.		7					. 1	ľ	7	7.	.0)(Œ	,		2	13	14	l.	0	0	0	,		147	.00	00
Dec.	3	31	١.					ŀ	8	8	1	H	K)			51								145		
1949							. 5	2	2	2		H	Ю	ķ			30								192		
1948		. ,					. 1	3	04	3.		H	H)			31								233		
1947								3	7	Ð,		H	X)		1	35	ě	ì,	0	0	0	•		258	,0	00
HOG	8	1	A.	T	1	1	1	Personal Per	M	A	L	R	1	ζ	E	7	P	8		1	W	1	k,		End	le	1:
Jan.	-	7																							450	.00	00
Dec.	3	1											0												427	.0	90
1949									0	۰		0				0									492	,0	ю
1948					N					ě	6	ě	,	A	ó		ė	n	,	n					489	,04	90
1947	0	0					0		٥					0	0	0	0	٥	0	0		0	0		519	,0	00
AT 7	1 3	м	A	1	t.	K	3	D'	T	8		1	V	71	Bi	el	k	1	E	n	d	le	rd.	1			

AT 7	MARKETS,	Week Ended	1:
	Catt	le Hogs	Sheep
Jan.	7129,0	00 307,000	102,000
Dec.	31123,0	00 373,000	105,000
1949	148,0	00 443,000	120,000
1948	219,0	00 438,000	145,000
1947	269,0	00 464,000	192,000

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended December 31 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMB8
STOCK YARDS	Up to 1000 lb.	Good and Choice	Gr. B1 Dressed	Good Handyweights
Toronto Montreal Winnipeg Calgary Edmonton Pr. Albert Moose Jaw Saskatoon	20,00 20,66 20,05 19,00	\$28.00 27.75 27.50 18.36 20.05 22.00 19.00 23.50	\$27.00 27.58 26.10 24.60 25.85 25.85 25.85	\$24.84 22.20 24.00
Regina Vancouver	17.75	20.40 18.00	25.85	****

*Dominion government premiums not included.

Stahl-Meyer

MAKERS OF

FERRIS HICKORY SMOKED HAM & BACON

Stabl-Mayor FRESH-FLAVOR CANNED MEATS

OLD TIME LUNCHEON MEATS

EXECUTIVE OFFICES 172 EAST 127TH ST., NEW YORK 35, N.Y.

PLANTS IN: BROOKLYN, N. Y. . PEORIA, ILL. . COFFEYVILLE, KANS

Superior Packing Co.

Chicago



St. Paul

DRESSED BEEF **BONELESS MEATS and CUTS** OFFAL · CASINGS

Carlots

Barrel Lots

THE WM. SCHLUDERBERG-T. J. KURDLE CO. PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST.

BALTIMORE, MD.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration) WESTERN DRESSED MEATS BEEF CURED:

WEGIERN DEFENDED WEWIG	DESE CCREED.
STEER AND HEIFER: Carcasses Week ending Jan. 7, 1950. 11,361 Week previous 10,279 Same week year ago 12,204	Week ending Jan. 7, 1950. 2,196 Week previous 93,940 Same week year ago 15,980 PÖRK CURED AND SMOKED:
COW: Week ending Jan. 7, 1950. 1,762 Week previous 1,429 Same week year ago 2,151	Week ending Jan. 7, 1950. 886,219 Week previous
BULL: Week ending Jan. 7, 1950. 678 Week previous 575 Same week year ago 588	Week ending Jan. 7, 1950. 154,932 Week previous 50,251 Same week year ago. 233,544 LOCAL SLAUGHTER
VEAL:	CATTLE: Carcases
Week ending Jan. 7, 1950. 12,835 Week previous	Week ending Jan. 7, 1950. 5,379 Week previous 4,906 Same week year ago 5,908
LAMB: Week ending Jan. 7, 1950. 33,428 Week previous	CALVES: Week ending Jan. 7, 1950. 7,205 Week previous
Week ending Jan. 7, 1950. 327 Week previous 634 Same week year ago 3,006	HOG8: Week ending Jan. 7, 1950. 37,600 Week previous 35,802 Same week year ago 31,366
HOG AND PIG: Week ending Jan. 7, 1950. 15,978 Week previous 12,322 Same week year ago 3,037 PORK CUTS: Pounds	SHEEP: Week ending Jan. 7, 1950. 36,660 Week previous
Week previous	COUNTRY DRESSED MEATS
BEEF CUTS: Week ending Jan. 7, 1950. 130,414 Week previous 94,639 Same week year ago 158,984	Week ending Jan. 7, 1950. 6,066 Week previous 6,350 Same week year ago 6,328
VEAL AND CALF CUTS: Week ending Jan. 7, 1950. 10,238 Week previous	Week ending Jan. 7, 1950. 41 Week previous. 104 Same week year ago. 28 LAMB AND MUTTON:
LAMB AND MUTTON CUTS: Week ending Jan. 7, 1950. Week previous	Week ending Jan. 7, 1950.

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ORIGINAL PHILADELPHIA SCRAPPLE

HAMS . BACON . LARD . DELICATESSEN

WEEKLY INSPECTED SLAUGHTER

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Slaughter at 32 centers during the week ended January was reported by the U.S. Department of Agriculture as shown in the following table:

NORTH ATLANTIC	Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City Baltimore, Philadelphia	5,355 $5,648$	7,205 1,394	37,600 $29,352$	36,600 1,116
NORTH CENTRAL Cincinnati, Cleveland, Indianapolis Chicago, Elburn St. Paul-Wis. group ¹ . St. Louis area ² .	11,142	1,995 3,471 27,408 3,487 164	60,346 90,078 128,472 69,768	4,861 13,300 10,969 12,576
Sioux City Omaha Kansas City Lowa and So. Minn. SOUTHEAST ⁴	18,065	764 1,887 4,437	40,134 64,605 49,405 226,561 25,808	7,576 16,109 14,966 30,061
SOUTH CENTRAL WEST ⁵	17,082	4,466	58,328	18,825
ROCKY MOUNTAINS		424	18,431	9,425
PACIFIC [†] Grand total Total week ago Total same period 1949	172,970 149,741 203,902		88,724 932,612 866,406 1,034,280	21,007 197,032 171,974 233,66
¹ Includes St. Paul, So. St. Paul, Ne Green Bay, Wis. ² Includes St. Louis and St. Louis, Mo. ² Includes Cedar B City, Marshalltown, Ottumwa, Storm J Austin, Minn. ⁴ Includes Birmingham.	National apids, I Lake, W	l Stockyard Des Moines, aterloo, Io	s, E. St. l Fort Dod; wa, and A	lilwaukee, Louis, Ill., re, Massa lbert Les

Austin, Minn. 4 Includes Birmingham, Dothan, Montgomery, Ala., Tallahasse, and Alberty, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. 3b. And Columbus, Moultrie, Thomasville, Tifton, Ga. 3b. And Columbus, Moultrie, Thomasville, Tifton, Ga. 3b. And Columbus, Columbus,

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee Florida, during the week ended January 6, were:

Cattle	Calves	Hogs
Week ended January 6	607	17,524 11,622 20,329
Week previous 872	355	11.622
Cor. week last year	1.053	20,390

THE E. KAHN'S SONS CO. CINCINNATI, OHIO

> "AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Offices

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Offices

Offices

CLEVELAND—C. J. Osborne. 3919 Elmwood Road.
F. Sternheim, 2931 Weymouth Rd., Shaker Heights, O.

DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods

NEW YORK 14—Herbert Ohl, 441 W. 13th St.

PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.

PHITTSBURGH—R. H. Ross, Box 628, Santiago Rd., Imperial, Pa.

WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.

CLASSIFIED ADVERTISING

PACKERS - PORK - BEEF

John J. Felin & Co. INCORPORATED

4142-60 Germantown Ave.

PHILADELPHIA 40, PENNA.

POSITION WANTED

FOREMAN wants position. 5 years' experience in hog kill and cut operation. 40 years old. Would prefer to locate in an eastern state. W-470, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

cago 5, 11.

SUPERINTENDENT: 28 years' experience in all departments. Have practical knowledge of both small and large plants. Excellent references. Available two weeks, W-471, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, 111.

SIONER, 407 8. Dearborn St., Chicago 5, Ill.
CATTLE EXPERIENCE in production, feeding, marketing and grading. University of California, college of agriculture graduate, animal husbandry. Young, single. W-472. THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, Ill.
MANAGER or SUPERINTENDENT, small or medium sized independent plant. 24 years' experience all operations, prefer west or southwest. W-478, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, Ill.
SALESMAN: Responsible, age 27, background in casings and equipment. Following in Pennsylvania, New Jersey, New York eity and New England, Willing to go elsewhere. W-484, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

POSITION WANTED

OFFICE MANAGER and purchasing agent wants position in small independent plant. Reply Box 444. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

Ept-od-ate SAUSAGE and SPECIALTY man wants to connect in Chicago. Now available. W-433, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

HELP WANTED

MASTER MECHANIC: Who has full knowledge of packing plant maintenance and refrigeration. Must be capable of supervising help and assume complete responsibility. Medium sized plant centrally located, This is a fine opportunity for one who can qualify. Write qualifications and experience to Box W-460, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

St., Chicago 5, III.
FOREMAN: Beef killing floor. Location northern
Ohio. 800-900 cattle per week. Aggressive company
that is growing. Excellent opportunity for right
man. Give following details in first letter: Age, experience, references. All replies will be held strictly
confidential. W-461, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

HELP WANTED

JUNIOR OFFICE MAN

Who knows or has had experience in most all phases of packing plant accounting. Age 32 to 35 years, good moral character and industrious. Excellent opportunity for advancement to one who can qualify. All replies held confidential.

VALLEY PACKING CO.

P.O. Box 390 Salem, Oregon

SALES SUPERVISOR: Wanted, aggressive man experienced in sales of quality sausage, pork products, beef and veal. Sales routes already established. State fully past experience and give references. Replies strictly confidential. New York state packing house. W-475, THE NATIONAL PROM-SIONER, 11 East 44th St., New York 17, N. Y.

NIONER, 11 East 44th St., New York 17, N. Y.
INTERESTED in a good man to travel Ohio, Michigan and Indiana to sell supplies and equipment for an established firm, Must have car. Give complete experience in first letter, W-476, THE NATION-PROVISIONER, 407 S. Dearborn St., Chicago 5, III.
Territory open for salesman with car to sell seasonings, cures and emulsifiers to established trade in East. Must have previous experience and free for travel, Liberal drawing account. W-484, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

CLASSIFIED ADVERTISING-

Unist Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number to box number as 8 words. Headlines 75c extra. Listing or box number as 8 words. Headlines 75c extra. Listing or overlay \$3.00, additional words 15c each. Count address Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

HELP WANTED

January 7

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Ohio, Michi-quipment for ve complete NATION' vicengo 5, III.
a sell season-ed trade in and free to 1, THE NA-torn St., Chi-

14, 1950

17,52 11,62 20,32

A RARE SALES OPPORTUNITY

a sustantial interest in the business will be given a man with a following in the meat packing and assaige trade who can demonstrate business getting shilly within a reasonable length of time. Established business. Headquarters in Chicago. Good craing possibilities. Our organization knows of this strettsement and replies will be kept in strictest condence. W-455, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN

Well established firm interested in several qualified net of high caliber who know how to produce realts in meat packing trade in seasoning spices and silied materials. Also carry extensive flavoring and cantial oil line. Productive territories available in northeast including New York and middle west. W.451, THE NATIONAL PROVISIONER, 467 S. Dathorn St., Chicago 5, Ill.

Tos are probably now employed as a car route salesman, a meat plant student or a meat supplier salesman. Your age is between 24 and 30 years. We can offer you a position in the growing meat packaging idustry where the opportunity is initially greater than the starting salary. You must do some traveling, act as a sales correspondent, have some idea of merchandising methods and the sausage and smoked meat business. Middle west location. W-bern St., Chicago 5, Ill.

bern St., Chicago 5, 111.

"ANTED: Experienced branch house manager for specialing branch on west coast, familiar with part cutting and sausage factory operations, as well as sales direction and organization, Preferably sere forty years of age, Good salary and working conditions. Give complete experience in first letter. Confidential. W-459, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

SALES MANAGER for progressive medium sized packer. Aggressive man experienced in sales of quality sansage, pork products, beef and venl. Excellen opportunity for a producer. State fully past experience and references. P.O. Box 630. Wheeling, W. Va.

SALESMAN wanted by medium sized well known susage and smoked meats firm in Chicago. Excelest opportunity for the man who can produce results. Salary and commission. W-420. THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicaro 5. II.

DRY RENDERING plant wants man at once to manage dry rendering plant and territory in Illi-nois handling animais, shop fats, etc. W-388, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN wanted with following among sausage makers, to handle a line of quality natural casings on the side. Rapidly growing midwest casing house. Liberal commission basis. W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill. BUTCHER: Experienced slaughterhouse butcher, capable of dressing all types of livestock. Write qualifications and references to Box W-403, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

BUTCHERS wanted by a progressive meat packer leated in central Indiana. Reply giving experience, age and salary expected. W-454, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chimgs 5, Ill.

MES 3. 111.
SALESMEN: Two experienced car route salesinen wanted by western ment packer for New York territory. W-404, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION

3-Ance #261 Grease Pumps, M. D. 1-Ance Continuous Screw Crackling Press, in-

1-Anco Continuous Screw Utacking Frees, installed one year.

1-Enterprise #166 Meat Grinder, belt driven.

1-Steel 2,000 gal., jack., O.T., agit. Kettle.

12-Steinless jacketed Kettles, 30, 40, 60, 80 gallon.

30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon.

gallon. '
Used and rebuilt Anderson Expellers, #1, RB, Duo and Super Duo.
1-Cleveland Meat Grinder, type 7E-B, 15 HP
Motor.

Motor.
1—Anco 3'18' and 1—Anco 4'x9' Lard Rolls.
Send us your inquiries.
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Consolidated Products Company, Inc. 14-19 Park Row New York 7, N. Y. Phone—Barclay 7-0600

EQUIPMENT FOR SALE

FOR SALE

FOR SALE

25 H.P. heavy duty Globe meat grinder, sise 166, 8%s inch plate. Motor 220 V. 3 phase. Safety feeder. 4 plates. Machine only slightly used. Good as new priced for quick sale. F.O.B. Sheffield. Mass. Also 3 Universal ovens. 6 revolving shelves, 72 inches long, 18 inches deep. Gas fired. Stainless steel fronts. Built for baking and roasting meats. Complete with finest temperature controls, used about 6 months. Priced very low. F.O.B. New York.

BERKSHIRE HILLS FREEZER CORP.

SHEFFIELD, MASS.

RENDERING EQUIPMENT 4 Anco 5x10 cookers, bone crusher, hasher washer, presses, Hammer Mill, sifter, tanks, steam pumps,

grease pumps, etc. Write for complete description and prices.

Chas. Abrams Philadelphia 6, Pa.

Phone Walnut 2-2218

WHIRLBEATER: For grinding expeller cake, all feed stuffs. including grain, new #2 Type C Gruendler Whirlbeater. 20 H.P. motor, starter, fan, piping and collector. Attractive discount. FS-478, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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PLANTS FOR SALE

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In Trenton, New Jersey; 15,000 sq. ft.; A-1 condi-tion, B.A.I. inspection, railroad siding, 2,000 sq. ft. of coolers, Fully equipped and ready for immediate possession. F8-468, THE NATIONAL PROVI-SIONER, 407 B. Dearborn St., Chicago 5, III.

PORK PACKING PLANT

In heart of meat packing district in Detroit, Mich. Established over 20 years, sausage, curing, rendering, fully equipped. Will handle 225-250 hogs weekly. Owner retiring, \$20,000 will handle. F8-479, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

FOR SALE: Rendering plant, Room for another cooker, Nearest competitor 200 miles, Terms, B. M. Wiggers, P. O. Box 1479, Columbus, Georgia.

WOULD LIKE TO PURCHASE an interest in a small slaughter house in or about Detroit. W-483, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

PACKING PLANT: Want partner on percentage basis with sufficient operating capital. Sausage, curing, rendering, etc., well equipped. Handle 600 beef. 2,000 hogs weekly, in heart of meat packing district in Los Angeles, California. W-447, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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appointed exclusive sales agents for all equipment.

SALE STARTS TUESDAY JANUARY 17, 9:00 A.M.

and will continue for balance of week. All items MUST be sold!

Samuel Barliant will be in Birmingham Mon-day, January 16 through 21 and can be con-tacted either at the Hotel Tutwiler, phone 78161; or the Alabama Packing Company, phone 31278.

See last week's Provisioner for detailed list of equipment.

All items available separately at low prices. THIS IS NOT AN AUCTION. You will be able to inspect all items before purchasing and arrive at fair prices.

In addition to the Birmingham Plant above, we are closing out the balance of the equipment from three Plants. A partial list is given below of each Plant. Note: All prices have been reduced.

SACRAMENTO, CALIFORNIA PLANT

COOKERS: Allbright-Nell, 4'x10' 20 HP motor with starting equipment, percola- tor, condensers, etc., (3), ea	1000.00
throat, 20 HP motor & starter. BOILER: 147 HP, 160. pressure, Titusville 3 drum water tube, installed 1946, complete with double injection pump, controls, etc., including Leahy gas and oil	
burning equipment, like new	
gas & oil burning equipment	
price of	2250.00
beams, (2), ea	125.00
SAW: Beef Splitting, Best & Donavan	425.00
ICE CRUSHER: Butcher Boy, 1/4 HP	100.00
SAUSAGE CAGES: (12) for 42" sticks, 5	
sta., ea	15.00
TROLLEYS: Hog & Beef (1,000), ea	.45

CHICAGO, ILLINOIS PLANT

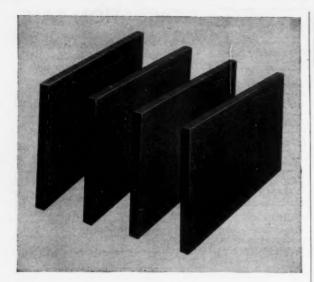
OVEN: Globe, Bake, 100 pan cnp	850.00
DIP TANKS: Advance	100.00
SAUSAGE STUFFER: Buffalo, 300#	650,00
SMOKESTICK WASHER: Globe, galvan-	000,00
ized, K-8394	300,00
SMOKESTICK TRUCKS: Galvanized for	000,00
38" sticks (15), ea	25.00
SMOKEHOUSE CAGES: for 38" amoke-	
sticks, (20), ea	15.00
PRESS: Ham Mold, Globe, air operated	150.00
GRINDER: Buffalo, 66-B, 25 HP motor	725.00
GRINDER: Kleen Cut, 25 HP motor	550.00
PACKAGE TYER: Bunn, Serial #10844	225,00
SKINNER: Townsend #27	450.00
FLAKE-ICER: York	950.00
COMPRESSOR, AIR: Champion, Horizon-	000.00
tal 5 BD motor (0)	070 00
tal, 5 HP motor, (2), ea	250.06

DETROIT, MICHIGAN PLANT	
MIXER: No. 3 Buffalo, 5 HP	375.00
SILENT CUTTER: Buffalo, 43-B, 250#	700,00
SAUSAGE STUFFER: Buffalo, 500#, stuffing horns. SAUSAGE STUFFER: Buffalo, 200#, stuff-	600.00
ing horns	300,00
WATER PUMPS: (2), 1 HP, ea	115,00 50.00
OVEN: Meek Reel, made by Bruce Mc- Donald, gas heated	275.00
PACKAGE TYER: Felins, Model F6, Serial	75.00

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ness, weight and insulating value. Automatically controlled equipment prevents variations... all resulting in a superior corkboard of greater flexibility, strength and insulating efficiency.

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